allrecipes®

FROM **ALLRECIPES.COM,** THE WORLD'S LARGEST FOOD COMMUNITY—**MORE THAN 60 MILLION HOME COOKS!**

Million Dollar RECIPES™

INDULGE! MILLION DOLLAR SPAGHETTI

78 Top-Rated, Ultra-Rich Dishes

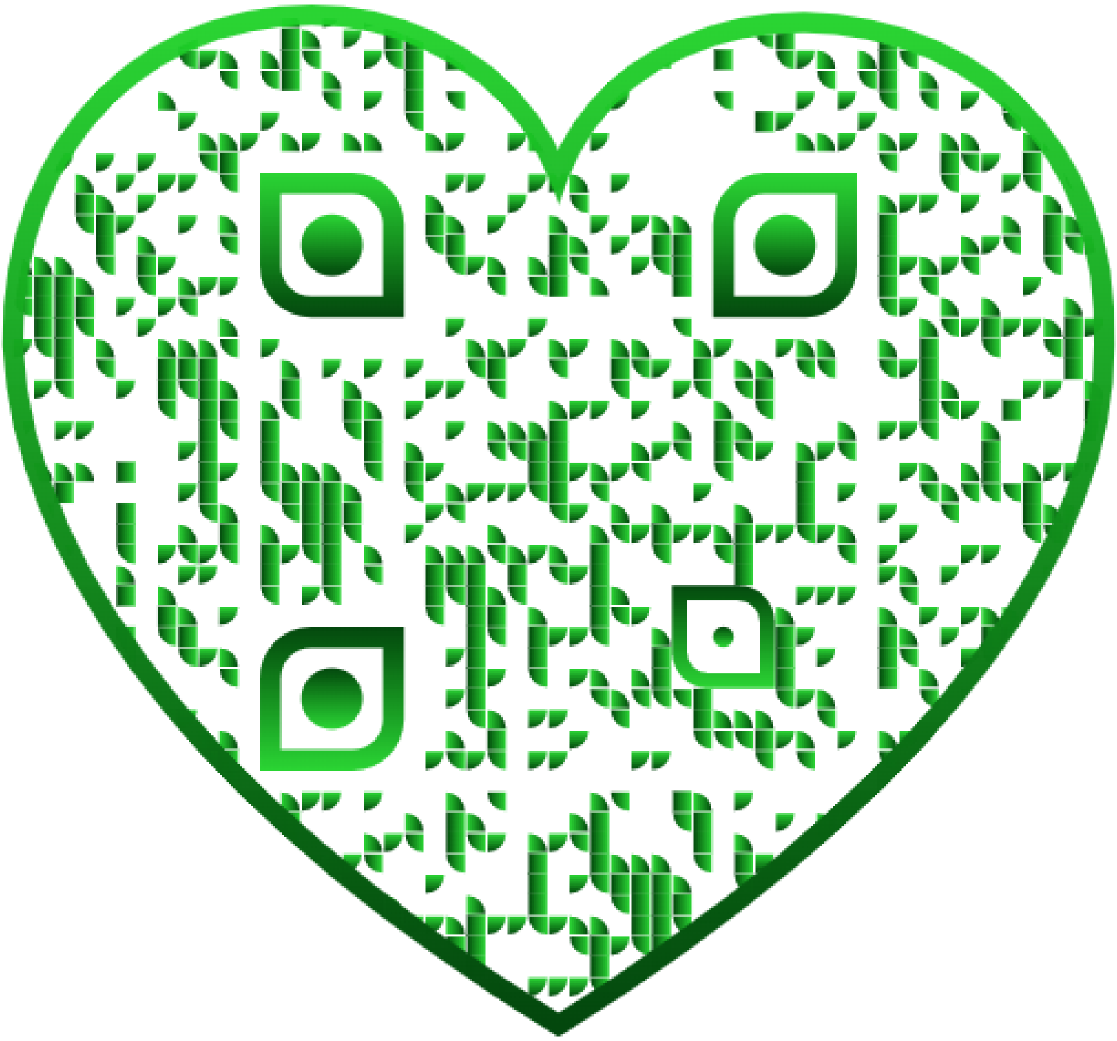
Ooey-Gooey Mac & Cheeses

Creamy Casseroles

Luxurious Chocolate Desserts

"The best recipe I've had in a long time. My family can't get enough of it!" - Pam A.

Summer 2025
ALLRECIPES.COM



We love our eggs any style…
as long as they're the best.

**Sunday brunches are the best of times.
Which is why ordinary eggs just don't measure up.**

Eggland's Best eggs have more of the delicious, farm-fresh, taste we love–for any meal or any time of day.

Superior nutrition, too. With 6 times more vitamin D, 10 times more vitamin E, and 25% less saturated fat than ordinary eggs.

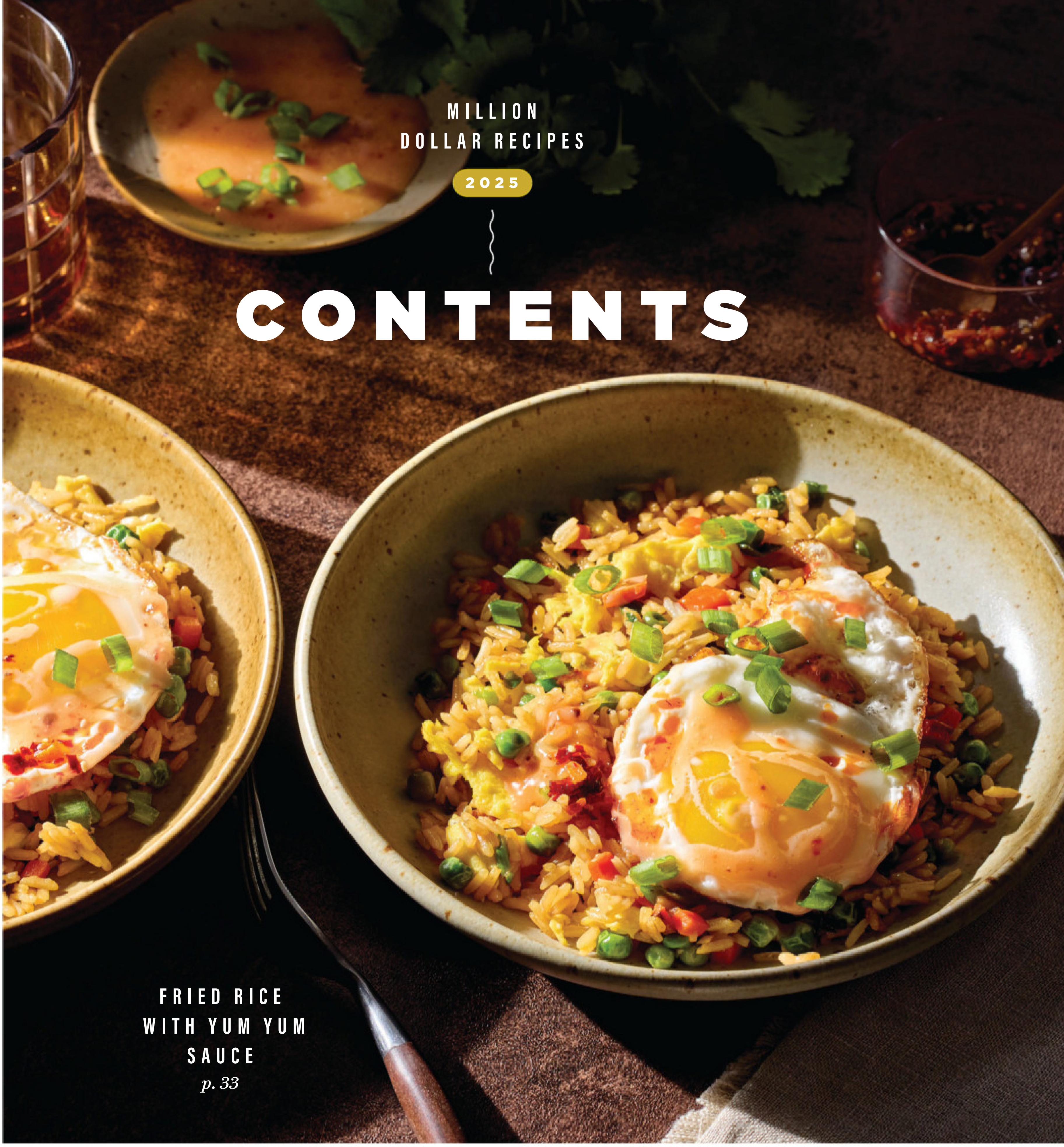
Eggland's Best eggs. Amazing moments deserve nothing less.

EGGLAND'S BEST
Pasture Raised Eggs
Vitamins
HARD-COOKED PEELED EGGS
Organic
Cage Free
VITAMINS D·E·B2·B12·B5

FARM FRESH
QUALITY EB APPROVED
EGG·LAND'S BEST

American Heart Association.
Healthy for Good™

Better taste. Better nutrition. Better eggs.®



MILLION
DOLLAR RECIPES
2025

CONTENTS

FRIED RICE
WITH YUM YUM
SAUCE
p. 33

ALL IN

7 KICK-BACK BARBECUE
Hosting a summer cookout is a breeze with these recipes.

14 JUST CURIOUS
Foodie facts, delicious dates, and healthy tips.

16 TOP IT OFF
Finish off burgers with ultra-rich fixings.

TRIED & TRUSTED

19 DISH IT OUT
Serve up one of these family-favorite casseroles.

28 PREP SCHOOL
Grill a restaurant-worthy steak at home with these tips.

32 DINNER FIX
Get rich quick with flavorful 30-minute dinner recipes.

40 KEEPERS
Indulgent recipes worth making again and again.

46 CHILL OUT
Homemade frozen custard and must-have sauces.

50 RISE AND DINE
Start the day with decadent recipes.

allrecipes
Million Dollar
RECIPES
78 Top-Rated, Ultra-Rich Dishes
Ooey-Gooey Mac & Cheeses
Creamy Casseroles
Luxurious Chocolate Desserts

ON THE COVER

PHOTOGRAPHER
CARSON DOWNING

FOOD STYLIST
KELSEY MOYLAN

PROP STYLIST
BREANNA GHAZALI

FRESH FINDS

57 BIG DIPPERS
Share the wealth with party-ready dips.

62 SUN-UP SLIDERS
Feed a crowd with these a.m. handhelds.

64 MAC ATTACK
Upgrade macaroni with these cheesy and tasty renditions.

70 DEATH BY CHOCOLATE
To-die-for desserts for chocolate lovers.

76 NICE SLICE
Dreamy pies: custard, cannoli, peach, and more.

84 GET STUFFED
Biscuit bombs are bursting with flavor.

88 THE SWEET SPOT
Crowd-pleasing and over-the-top cakes, brownies, and bars.

BUTTERMILK PIE
p. 77

IN EVERY ISSUE

5 WHAT'S COOKING @ALLRECIPES MAGAZINE
95 RECIPE INDEX
96 LAST CALL Keep cool with this icy dessert cocktail.

ALLERGEN SENSITIVITIES WON'T KEEP US APART
PROVEN
NATURAL NUTRITION
DAY 1
REDUCES MAJOR ALLERGEN IN
CAT HAIR BY 47% STARTING ON
DAY 21
A
Difference
From Day
PURINA
ONE
PURINA
ONE
LIVECLEAR
ALLERGEN-REDUCING FORMULA
PURINA
Your Pet, Our Passion.

Purina trademarks are owned by Société des Produits Nestlé S.A.

allrecipes

MILLION DOLLAR RECIPES™ 2025

Senior Food Editor Caitlyn Diimig, RD
Design Director Steph Hunter
Contributing Copy Editor Anne Treadwell
Proofreader Ella Field
Editorial Administrative Assistant Sandra Johnson
Contributing Editor Annie Peterson
Contributing Art Directors Christy Brokens, Shelley Caldwell

Photographers Jason Donnelly, Carson Downing, Brie Goldman, Kelsey Hansen, Jake Sternquist
Food Stylists Holly Dreesman, Lauren McAnelly, Annie Probst
Contributing Food Stylists Sammy Mila, Kelsey Moylan, Charlie Worthington
Prop Stylists Addelyn Evans, Breanna Ghazali, Natalie Ghazali, Gabriel Greco
Contributors Cynthia Connolly, Victoria Soliz

---

premium publishing

EXECUTIVE FOOD EDITOR Shelli McConnell

Design Director Stephanie Hunter
Senior Content Manager Jessica Saari Christensen
Senior Food Editors Madalyn Bendgen; Caitlyn Diimig, RD
Senior Brand Manager Juliana Hale
Brand Managers Sarah Brekke, MS; Emily Nienhaus

EDITORIAL ADMINISTRATION
Copy Chief Erika Bjorklund
Senior Copy Editors Madelaine Jerousek-Smith, Martha Coloff Long
Copy Editor Ella Field
Senior Manager, Editorial Operations Holly Pruett
Assistant Editorial Business Manager Gabrielle Renslow
Senior Director, Print Premedia Services Dale Tunender
Vice President, Content Studios Allison Lowery
Director, Test Kitchen Lynn Blanchard
Studios Content Director Greg Luna
Photo Studio Set Construction Manager Dave DeCarlo
Workflow Assistant Manager Chris Meyer

Vice President & General Manager Jeremy Billoon
Vice President & Editor in Chief Jill Waage
Vice President, Editorial Operations & Finance Greg Kayko

Executive Director, Business Development & Partnerships Megan Pearlman
Associate Director, Business Development & Partnerships Nina Reed
Senior Director, Brand Marketing Jean Kennedy
Associate Director, Brand Marketing Katherine Barnet
Senior Brand Manager Geoffrey Wohlgamuth
Brand Manager Mia Rinaldi
Associate Brand Manager Gabby Amello

senior leadership

PRESIDENT, LIFESTYLE
Alysia Borsa

SENIOR VICE PRESIDENT & GROUP GENERAL MANAGER, FOOD
Eric Handelsman

Senior Vice President & General Manager, Sales Strategy & Operations Amy Third
Chief Revenue Officer, Strategic Partnerships & Group Publisher Brian Kightlinger
Senior Vice Presidents, Marketing
Jillian Schulz, Jess Bras Walker

advertising & business

VICE PRESIDENT & HEAD OF SALES, LIFESTYLE
Tiffany Ehasz

EXECUTIVE DIRECTOR & FOOD AND BEVERAGE LEAD
David Ginsberg

EXECUTIVE DIRECTOR, MARKETING
Alyssa DeLisio

SALES LEADERSHIP
Strategic Accounts Lisa Sundberg
Home & CPG Margaret Graff
Luxury & Travel Hillary Pavia
Beauty & Style Susan Schwartzman
National Travel Katy Hildman
Health Lisa Isoldi
Media & Entertainment Chrissy Miles
Growth Tyler Hub

BRAND SALES
Lisa Ayala, Joell Bajoras, Julie Banfield, Holly Belk, Michelle Butler-Mingy, Steve Cardello, Ashley Connor, Alyssa Cramer-Cohen, Jennifer Fan, Christina Farrington, Chogie Fields, Molly Fitch, Jennifer Kalat, Holly Kopec, Jennifer Latwis, Lindsey Levine, Beth Martinson, Vickie McNay, Lori Popernik, Stacey Rosseter, Hayley Solomon, Kim Sommerfeldt, Cheryl Speiser, Julia Trinko

Account Executives Angelica Petroche, Lily Saul

Assistants Nancy Arabatzi, Julia Barger, Teri Dasbach, Maria Garza, Katie Hill, Donna LaChance, Jill O'Toole, Kaitlyn Sutton

MARKETING
Senior Director Antonia LoPresti-Giglio
Associate Directors Allison Catania-Chiarello, Stephanie Mueller

PRODUCTION
Senior Production Manager Jennifer Paugh
Senior Director, Quality Joseph Kohler
Premedia Trafficking Supervisor Sarah Schuster
Premedia Imaging Specialist David Swain
Premedia Color Quality Analyst Sarah Schroeder

CONSUMER MARKETING
Consumer Marketing Manager Lynn Bolinger

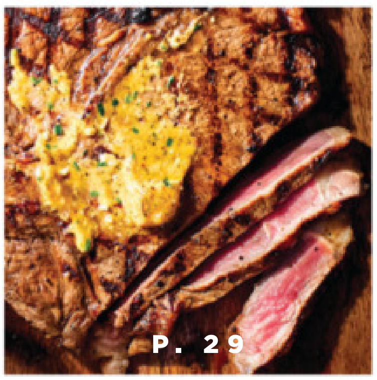
Subscribe to Allrecipes: *allrecipes.com/get-the-mag*
Syndication or international licensing requests:
Email *syndication.generic@dotdashmdp.com*
Reprint and reuse permission requests:
Email *mmc.permissions@dotdashmdp.com*

Dotdash meredith
NEWS MEDIA ALLIANCE

WHAT'S COOKING

@ALLRECIPES MAGAZINE

STAFF FAVES FROM THIS ISSUE


P. 29

GRILLED STEAK

Holly Dreesman
food stylist

P. 60

MILLION DOLLAR DIP

Emily Nienhaus
culinary specialist

P. 48

MARSHMALLOW HOT FUDGE SAUCE

Steph Hunter
design director

P. 54

OOEY-GOOEY CINNAMON BUNS

Juliana Hale
culinary specialist

P. 23

PEPPERONI CASSEROLE

Carson Downing
senior photographer

P. 12

ULTIMATE COWBOY CAVIAR

Caitlyn Diimig, RD
senior food editor

GET THIS! ON ALLRECIPES.COM, RECIPES WITH NAMES SUCH AS **"MILLION DOLLAR"** AND **"MILLIONAIRE"** HAVE REACHED NEARLY 5 MILLION VIEWS IN THE PAST YEAR.

FIND US ON SOCIAL

FACEBOOK
facebook.com/allrecipes

INSTAGRAM
@allrecipes

TIKTOK
@allrecipes

YOUTUBE
@allrecipes

PINTEREST
@allrecipes

APPLE NEWS
allrecipes

STRIKE IT RICH

We're not talking about dollar signs or the money in a bank account. In this issue of *Allrecipes* magazine, we're celebrating food in all its delicious extravagance with a million dollar takeover. These recipes are indulgent, decadent, and over-the-top. And affordable. Our promise: seven figures not required.

You can expect more themed issues of *Allrecipes* magazine—just like this one. We're rolling out new sections, too. Tried and Trusted is where you'll find recipes that stand the test of time and strategies to get meals on the table (page 19).

Turn to the Fresh Finds section (page 57) for riffs on food trends, seasonal ingredients, and modern recipes for modern times.

Parties, fun with food, and answers to cooking conundrums remain in the All In section (page 7).

I hope this issue brings you all sorts of cooking inspiration. Feel free to send me a note at spoon@dotdashmdp.com.

Have a million dollar recipe you love? Share the wealth and upload it to allrecipes.com.

Go ahead, indulge!

– CAITLYN DIIMIG, RD
SENIOR FOOD EDITOR

IF YOU CRAVE IT YOU CAN SAVE IT

EASY GRIP

DOUBLE ZIPPER

Hefty
DOUBLE ZIPPER
Hefty
PRESS TO CLOSE BAGS
SANDWICH
EXTRA LARGE
EXPAND & FILL

EXPANDABLE BOTTOM

SCAN FOR MORE INSPIRATION

GET-TOGETHERS, NOVELTIES, AND THE LATEST FUN WITH FOOD

↓

all in

CHOCOLATE CHIP COOKIE BARS

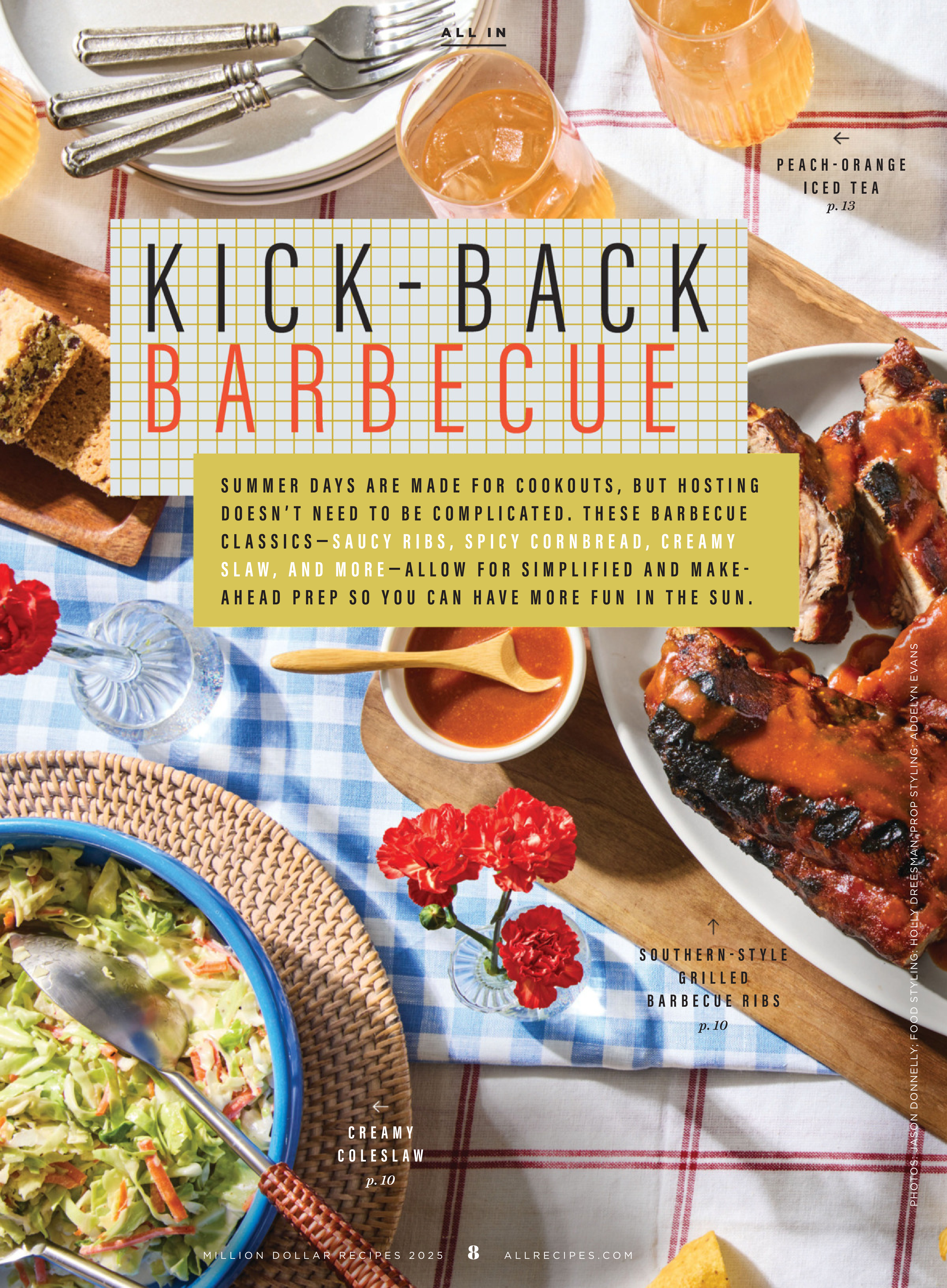
p. 13

PHOTOS: JASON DONNELLY; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: ADDELYN EVANS

KICK-BACK BARBECUE *p. 8* **JUST CURIOUS** *p. 14*
TOP IT OFF: HAMBURGER HELPERS *p. 16*

KICK-BACK BARBECUE

SUMMER DAYS ARE MADE FOR COOKOUTS, BUT HOSTING DOESN'T NEED TO BE COMPLICATED. THESE BARBECUE CLASSICS—SAUCY RIBS, SPICY CORNBREAD, CREAMY SLAW, AND MORE—ALLOW FOR SIMPLIFIED AND MAKE-AHEAD PREP SO YOU CAN HAVE MORE FUN IN THE SUN.



← PEACH-ORANGE ICED TEA *p. 13*

↑ SOUTHERN-STYLE GRILLED BARBECUE RIBS *p. 10*

← CREAMY COLESLAW *p. 10*

PHOTOS: JASON DONNELLY; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: ADDELYN EVANS

↑

JALAPEÑO-CHEDDAR CORNBREAD WITH BROWN SUGAR-CINNAMON BUTTER

p. 11

←

ULTIMATE COWBOY CAVIAR

p. 12

Southern-Style Grilled Barbecue Ribs

(pictured on p. 8)

HANDS-ON 15 MIN **TOTAL** 2 HR, 15 MIN
SERVES 8 **SUBMITTED BY** MYSST

★★★★★ 224 REVIEWS

A two-part cooking process—steaming then grilling—requires minimal supervision and results in extra-tender meat with a charred crust and smoky flavor.

2	**racks pork loin baby back ribs (about 4 lb.)**
1⅔	**cups water**
⅔	**cup cider vinegar**
1	**cup ketchup**
½	**cup packed brown sugar**
⅓	**cup Worcestershire sauce**
¼	**cup yellow mustard**
¼	**cup butter**
1	**tsp. hot sauce (such as Tabasco)**
⅛	**tsp. salt**

1. Preheat oven to 350°F. Put ribs in 2 (10x15-inch) rimmed sheet pans. Stir together ⅔ cup water and ⅓ cup vinegar in a bowl; pour evenly over ribs. Cover pans tightly with foil. Bake, basting ribs with juices halfway through, until almost done (meat will begin to retract, exposing the rib tips), about 1½ hours.
2. Meanwhile, for sauce, stir together ketchup, brown sugar, Worcestershire, mustard, butter, hot sauce, salt, and remaining 1 cup water and ⅓ cup vinegar in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low. Simmer, uncovered, stirring occasionally, until reduced to 2¼ cups and sauce reaches brushing consistency, 1 to 1¼ hours. Transfer 1 cup of sauce to a bowl for basting.
3. Preheat outdoor grill to medium heat (350°F to 375°F). Lightly oil grill grates.
4. Transfer ribs to grill, discarding cooking liquid. Grill over medium heat, turning halfway through, until browned, about 15 minutes. Baste top of ribs generously with reserved 1 cup sauce; grill 8 minutes. Turn ribs, baste again, and grill until a rib rack, when lifted with tongs in the middle, sags in a reversed U shape, an exposed bone tip turns easily when twisted, and a toothpick easily penetrates the meat between ribs, about 8 minutes more.
5. Transfer ribs to a cutting board or platter and serve with remaining 1¼ cups sauce.

PER ¼ RACK: 346 CAL; 17G FAT (8G SAT); 24G PRO; 25G CARB (0G FIBER, 22G SUGARS); 699MG SODIUM

Creamy Coleslaw

HANDS-ON 5 MIN **TOTAL** 1 HR, 5 MIN
SERVES 8 **SUBMITTED BY** JD BAILEY

★★★★★ 169 REVIEWS

A spoonful of prepared horseradish gives this slaw a spicy kick.

1	**cup mayonnaise**
¼	**cup sugar**
2	**Tbsp. seasoned rice vinegar**
1½	**Tbsp. lemon juice**
1	**Tbsp. prepared horseradish**
½	**tsp. onion powder**
½	**tsp. celery salt**
½	**tsp. mustard powder**
½	**tsp. salt**
½	**tsp. black pepper**
2	**(14-oz.) pkg. shredded cabbage with carrot (coleslaw mix)**

1. For dressing, whisk together mayonnaise, sugar, vinegar, lemon juice, horseradish, onion powder, celery salt, mustard powder, salt, and pepper in a large bowl until sugar has dissolved.
2. Add coleslaw mix to dressing; gently toss until well coated. Chill, covered, at least 1 hour (or up to 3 days). If needed, serve with a slotted spoon.

VEGETARIAN ***GLUTEN-FREE***

PER ¾ CUP: 255 CAL; 21G FAT (3G SAT); 2G PRO; 15G CARB (2G FIBER, 11G SUGARS); 560MG SODIUM

↑ CREAMY COLESLAW

TOPMOST HOST

TAKE STOCK

A day or two ahead of the party, ensure you have enough serving platters, plates, utensils, napkins, ice, and drinks for guests.

PROVIDE SHADE

An umbrella stand, large tree, or even access to an air-conditioned garage can keep guests cool and comfortable.

TIME IT RIGHT

Perishable food should not be left out for more than 2 hours. If needed, divide food between two dishes. Keep the second dish in the fridge until it needs to be rotated in for serving.

FINISHING TOUCHES

Herbs and flowers from your garden tucked into small vases, old wine bottles, or jars make for no-fuss table decorations.

Brown Sugar-Cinnamon Butter

HANDS-ON 5 MIN **TOTAL** 5 MIN
MAKES 1 CUP **SUBMITTED BY** SHORECOOK

★★★★★ 55 REVIEWS

Beat together ½ cup softened **butter,** ¼ cup packed **dark brown sugar,** and ¼ tsp. **cinnamon** in a medium bowl with an electric mixer at high speed until light and creamy, about 30 seconds. (To store, chill, covered, up to 2 weeks.)

PER 1 TBSP.: 64 CAL; 6G FAT (4G SAT); 0G PRO; 3G CARB (0G FIBER, 3G SUGARS); 47MG SODIUM

HOT TIP ↓

Chile peppers contain oils that can irritate your skin and eyes. Wear plastic or rubber gloves when working with them.

Jalapeño-Cheddar Cornbread

HANDS-ON 10 MIN **TOTAL** 35 MIN
SERVES 9 **SUBMITTED BY** JESSICA

★★★★★ 6 REVIEWS

Fresh jalapeño peppers take this cheesy cornbread to spicy new levels. If you like, swap out the jalapeños for mini sweet peppers.

- **1 cup yellow cornmeal**
- **1 cup flour**
- **¼ cup sugar**
- **1 Tbsp. baking powder**
- **1 tsp. salt**
- **1 tsp. black pepper**
- **¼ cup plus 1 Tbsp. vegetable oil**
- **¾ cup shredded sharp cheddar cheese (3 oz.)**
- **1 small onion, minced (½ cup)**
- **2 jalapeño peppers, seeded and minced (see "Hot Tip," above) (2 Tbsp.)**
- **1 cup buttermilk**
- **1 egg, lightly beaten**
- **Brown Sugar-Cinnamon Butter (optional) (recipe, left)**

1. Preheat oven to 400°F. Put an 8- to 10-inch cast-iron skillet in oven while it preheats.

2. Whisk together cornmeal, flour, sugar, baking powder, salt, and black pepper in a large bowl. Slowly stir in ¼ cup oil until mixture is crumbly. Stir in ½ cup cheese, the onion, and jalapeños. Add buttermilk and egg; stir gently just until blended (do not overmix).

3. Carefully remove hot skillet from oven; add remaining 1 Tbsp. oil and carefully swirl to grease bottom and sides. Pour batter into skillet.

4. Bake until golden brown and a toothpick inserted near the center comes out clean, 20 to 25 minutes. Sprinkle remaining ¼ cup cheese on cornbread immediately after removing from oven. Cool slightly before serving. (Store cooled cornbread in an airtight container up to 4 days.) If you like, serve with Brown Sugar-Cinnamon Butter.

PER 1 PIECE: 271 CAL; 12G FAT (4G SAT); 6G PRO; 33G CARB (2G FIBER, 8G SUGARS); 514MG SODIUM

Ultimate Cowboy Caviar

HANDS-ON 30 MIN **TOTAL** 2 HR, 30 MIN
SERVES 14 **SUBMITTED BY** CHEF JOHN

★★★★★ 20 REVIEWS

Beans, corn, briny-sweet peppers, and seasonings galore create a cold dish that works as a dip or a side. It's ideal make-ahead party food, too—it's even tastier the next day!

⅓	**cup avocado oil or other vegetable oil**
⅓	**cup seasoned rice vinegar**
2	**Tbsp. lime juice (about 1 medium lime)**
3	**medium cloves garlic, minced (1 Tbsp.)**
1¼	**tsp. cumin**
1	**tsp. salt**
1	**tsp. sugar**
1	**tsp. smoked paprika**
½	**tsp. ground chipotle pepper, or to taste**
¼	**tsp. garlic powder**
1	**(15-oz.) can whole kernel corn, drained and rinsed**
1	**(15-oz.) can black beans, drained and rinsed**
1	**(15-oz.) can black-eyed peas, drained and rinsed**
1	**large green bell pepper, chopped (1½ cups)**
1	**medium tomato, chopped (1 cup)**
⅔	**cup finely chopped red onion**
⅓	**cup chopped jarred roasted red peppers, drained**
⅓	**cup chopped pickled jalapeño peppers, or other pickled peppers**
	Corn tortilla chips, for serving

1. For dressing, whisk together oil, vinegar, lime juice, garlic, cumin, salt, sugar, paprika, chipotle, and garlic powder in a large bowl.

2. Add corn, black beans, black-eyed peas, bell pepper, tomato, onion, roasted red peppers, and jalapeños to bowl with dressing. Stir to combine. Chill, covered, at least 2 hours (or up to 5 days), tossing occasionally. Serve with corn tortilla chips.

HIDDEN GEM *GLUTEN-FREE* *VEGAN*

PER ½ CUP: 125 CAL; 6G FAT (1G SAT); 3G PRO; 15G CARB (3G FIBER, 4G SUGARS); 540MG SODIUM

TAME THE ONION

↓

To reduce the pungent flavor of the red onion, put the chopped onion in a fine-mesh sieve and rinse under cold water; drain well before adding to the mixture in Step 2.

Peach-Orange Iced Tea

HANDS-ON 10 MIN **TOTAL** 1 HR, 15 MIN
SERVES 8 **SUBMITTED BY** ANGELA L

★★★★★ 6 REVIEWS

Peach and mandarin orange add naturally sweet flavor, but for sweeter iced tea, add ¼ cup to ½ cup sugar in Step 1.

- **1 large peach, sliced, plus more for garnish**
- **1 mandarin orange or clementine, peeled and sectioned, plus more for garnish**
- **1 Tbsp. sugar, or to taste**
- **8 cups boiling water**
- **4 Earl Grey tea bags**
- **Ice, for serving**

1. Put peach slices, orange sections, and sugar in a heatproof pitcher. Mash fruit using a wooden spoon or potato masher; stir in boiling water and tea bags. Let steep 5 minutes, then remove tea bags. Chill until cool, about 1 hour (or up to 1 day).

2. To serve, remove fruit using a slotted spoon, or strain through a fine-mesh sieve. Serve over ice. Garnish glasses with peach slices and/or orange sections.

HEALTHY *GLUTEN-FREE* *VEGAN*

PER 1 CUP: 9 CAL; 0G FAT; 0G PRO; 2G CARB (0G FIBER, 2G SUGARS); 0MG SODIUM

MAKE IT A COCKTAIL

Add 1½ oz. peach brandy or peach whiskey to a single serving.

↑ PEACH-ORANGE ICED TEA

EXTRA RICH ↓

Spread with a layer of vanilla or chocolate frosting or dust with powdered sugar before serving.

Chocolate Chip Cookie Bars

(pictured on p. 7)

HANDS-ON 25 MIN **TOTAL** 2 HR, 5 MIN
SERVES 20 **SUBMITTED BY** AMANDA HOLSTEIN
NEW RECIPE GO ONLINE TO RATE & REVIEW

These classic bars are sweet in more ways than one—they require much less hands-on time than scooping individual cookies.

- **1⅓ cups white sugar**
- **⅔ cup packed light brown sugar**
- **1 cup unsalted butter, softened**
- **2 eggs**
- **2 tsp. vanilla extract**
- **3 cups flour**
- **1 tsp. baking powder**
- **1 tsp. kosher salt**
- **¾ tsp. baking soda**
- **2 cups miniature semisweet chocolate chips**
- **1 cup chopped toasted walnuts**

1. Preheat oven to 350°F. Line bottom and sides of a 9x13-inch baking pan with heavy-duty foil, leaving a 2-inch overhang on all sides; lightly coat with cooking spray.

2. Beat together white sugar, brown sugar, and butter in a medium bowl with an electric mixer at medium speed until light and fluffy, scraping down sides as needed, about 3 minutes. Add eggs, one at a time, beating at low speed after each just until incorporated. Beat in vanilla.

3. In another medium bowl, whisk together flour, baking powder, salt, and baking soda; gradually beat into butter mixture until almost fully incorporated, scraping down sides as needed, about 2 minutes. Stir in chocolate chips and walnuts.

4. Transfer dough to prepared pan, spreading into an even layer. Bake, rotating pan halfway through, until golden brown and set, about 40 minutes. Let cool completely in pan on a wire rack, about 1 hour. Using foil overhang as handles, lift cookie out of pan onto a cutting board; cut into 20 bars to serve.

PER 1 BAR: 359 CAL; 19G FAT (10G SAT); 5G PRO; 47G CARB (2G FIBER, 30G SUGARS); 140MG SODIUM

JUST CURIOUS

Foodie facts, delicious dates, and other miscellanea good cooks are thinking about this season.

BY VICTORIA SOLIZ

JUNE 27

is National Ice Cream Cake Day. Celebrate with the Mocha Chip Icebox Cake on page 93.

↓

WELL-INFORMED

Should cake be stored in the fridge? Any cake that includes a fresh fruit topping or filling, whipped cream, or a cream cheese frosting should be refrigerated. Uncut frosting-free cakes and uncut cakes frosted with buttercream, fondant, or ganache should be stored under a cake lid, cover, or bowl at room temperature for up to four days. Chilling a cake can suck all the moisture out of it and cause it to become stale and the frosting to harden. If you've already cut into the cake, cover any exposed crumb with plastic wrap or cover with additional frosting to prevent moisture loss.

$58 IS THE AVERAGE AMOUNT OF MONEY SPENT ON FOOD PER DAY PER PERSON WHEN TRAVELING IN THE UNITED STATES.

↑

To save money, pack your own munchies. Scan the code for road-trip snacks.

FOLLOW THAT FORK

Fort Fairfield, Maine, is home to the annual Maine Potato Blossom Festival. The nine-day event—slated for July 12–20, 2025—showcases barbecue cook-offs, a potato tot eating contest, and mashed potato wrestling matches. The 78-year-old festival also includes a parade, potato decorating, and fireworks, as well as food trucks and a beer garden.

CUT THE SUGAR

If you're looking to reduce the added sugar in baked bars and cakes, try using unsweetened applesauce. Replace up to half of the white or brown sugar in a recipe with an equal amount of applesauce; reduce any other liquid ingredients in the recipe by ¼ cup for each cup of applesauce used. Reducing sugar can result in a dry product, but applesauce adds back moisture as well as natural sweetness.

HEALTHY PETS

While giving your pet a treat is a great way to teach them new tricks, overindulging can put your pet's health at risk. The American Veterinary Medical Association suggests working with your vet to determine your pet's calorie goals. Limit treats to less than 10 percent of daily calorie needs and reduce the amount of their regular food by an amount roughly equal to the calories in the treats. You can also try encouraging your four-legged friend with nonfood rewards, such as belly rubs and playtime with toys.

PHOTOS: (CHIPS AND SUGAR) GETTY IMAGES

Purina trademarks are owned by Société des Produits Nestlé S.A.

CUISINE LIKE YOU'VE NEVER, EVER SEEN

Fancy Feast Gems
A chef-inspired pyramid mousse paté, crowned with gravy. One look, and it's love.

2
ENTRÉES
MOUSSE PATÉ WITH CHICKEN
AND A HALO OF SAVORY GRAVY
Purina
Fancy Feast
Gems™

PURINA®
Fancy Feast®
LOVE IS IN THE DETAILS®

PURINA® Your Pet, Our Passion.®

TOP IT OFF

HAMBURGER HELPERS

Grab a few napkins, then add one (or all!) of these toppers to your burgers for handhelds dripping with flavor.

PHOTO: BRIE GOLDMAN; FOOD STYLING: CHARLIE WORTHINGTON; PROP STYLING: BREANNA GHAZALI

Jammy Onion and Bacon Topper

HANDS-ON 15 MIN **TOTAL** 45 MIN
MAKES 1¼ CUPS
SUBMITTED BY CHEF JOHN

★★★★½ 127 REVIEWS

Heat a large heavy saucepan over medium heat. Add 8 oz. **bacon,** coarsely chopped; cook, stirring frequently, until crispy, about 10 minutes. Drain bacon and drippings through a fine-mesh sieve placed over a small bowl; reserve drippings. Transfer bacon to a cutting board; when cool enough to handle, finely chop. Return saucepan to medium heat; add 1 tsp. reserved bacon drippings and 1 tsp. **butter;** cook until butter melts. Stir in 3 cups chopped **onions** and ¼ tsp. **salt;** cook, stirring occasionally, until onions are soft and translucent, 7 to 10 minutes. Stir in 2 Tbsp. each **brown sugar** and **sherry vinegar,** ¼ tsp. each **fresh thyme leaves** and **black pepper,** and ⅛ tsp. **cayenne.** Stir in bacon and 2 Tbsp. **water;** cook over medium heat until mixture is a brick-brown color and thick consistency, 10 to 15 minutes. Remove from heat. Add 1 tsp. each **balsamic vinegar** and **extra-virgin olive oil** and ¼ tsp. **fresh thyme leaves;** stir until shiny and well combined. (To store, chill in an airtight container up to 5 days or freeze up to 1 month.)

GLUTEN-FREE

PER 2 TBSP.: 77 CAL; 4G FAT (1G SAT); 4G PRO; 7G CARB (1G FIBER, 4G SUGARS); 205MG SODIUM

Quick-Pickled Jalapeño Rings

HANDS-ON 5 MIN **TOTAL** 1 HR 20 MIN
MAKES 2 CUPS **SUBMITTED BY** CHEF JOHN

★★★★★ 386 REVIEWS

Heat ¾ cup each **water** and **white vinegar,** 3 Tbsp. **sugar,** 1 Tbsp. **kosher salt,** 1 tsp. minced fresh **garlic,** and ½ tsp. **dried oregano** in a medium saucepan over high heat, stirring until salt and sugar dissolve. Bring mixture to a boil, then stir in 10 large **jalapeño peppers,** sliced and seeded if desired (tip, right) (about 2 cups) and remove from heat. Let mixture cool 10 minutes. Pack peppers into 2 (8-oz.) jars using tongs or a slotted spoon. Ladle vinegar mixture over peppers until covered. Seal jars; let cool to room temperature, about 1 hour. Chill until ready to serve (or up to 1 month).

HEALTHY ***GLUTEN-FREE*** ***VEGAN***

PER 1 TBSP.: 7 CAL; 0G FAT (0G SAT); 0G PRO; 2G CARB (0G FIBER, 1G SUGARS); 105MG SODIUM

Caramelized Onions

HANDS-ON 20 MIN **TOTAL** 35 MIN
MAKES 1½ CUPS
SUBMITTED BY MARINA DELIO
NEW RECIPE GO ONLINE TO RATE & REVIEW

Heat 3 Tbsp. **olive oil** in a very large skillet over medium heat. Add 3 medium **yellow, white, and/or red onions,** halved lengthwise and thinly sliced (4 cups). Sprinkle with ¾ tsp. **salt.** Reduce heat to medium-low. Cook, covered, stirring occasionally, until onions are tender, 15 minutes. Uncover and increase heat to medium-high. Add 1 Tbsp. **red wine vinegar,** scraping up any browned bits from bottom of skillet with a wooden spoon. Continue cooking until onions are uniformly browned and very soft, about 7 minutes more. Remove from heat. (To store, chill, covered, up to 4 days.)

HIDDEN GEM ***GLUTEN-FREE*** ***VEGAN***

PER ¼ CUP: 82 CAL; 7G FAT (1G SAT); 1G PRO; 5G CARB (1G FIBER, 2G SUGARS); 293MG SODIUM

←

SOME LIKE IT HOT

Capsaicin, the chemical compound that makes chile peppers spicy, is found mostly in the membranes and seeds. To keep these rings mild, omit the seeds and membranes before pickling.

SPECIAL SAUCE

↓

HANDS-ON 5 MIN
TOTAL 5 MIN
MAKES 1 CUP
SUBMITTED BY NICOLE MCLAUGHLIN

★★★★½
2 REVIEW

Stir together ⅔ cup **mayonnaise,** 3 Tbsp. **ketchup,** 2 Tbsp. **sweet pickle relish,** 1½ tsp. **white vinegar,** ½ tsp. **sugar,** and ¼ tsp. each **salt** and **black pepper** in a small bowl. (To store, chill, covered, up to 2 weeks.)

PER 1 TBSP.: 69 CAL; 7G FAT (1G SAT); 0G PRO; 2G CARB (0G FIBER, 1G SUGARS); 139MG SODIUM

FOR MORE TASTY BURGER IDEAS, SCAN THE CODE.

BAHAMA BLISS

A scent escape
that starts in your home

GLAD
GLAD
GLAD
DRAWSTRING
febreze freshness
Bahama Bliss
GLAD
ForceFlex
MaxStrength
25% MORE DURABLE*
Bahama Bliss
STEADY RELEASE SCENT
febreze freshness

Certain trademarks used under license from The Procter & Gamble Company or its affiliates. *vs Glad 13gal ForceFlex Bag

STRESS-FREE
AND FAMILY-APPROVED

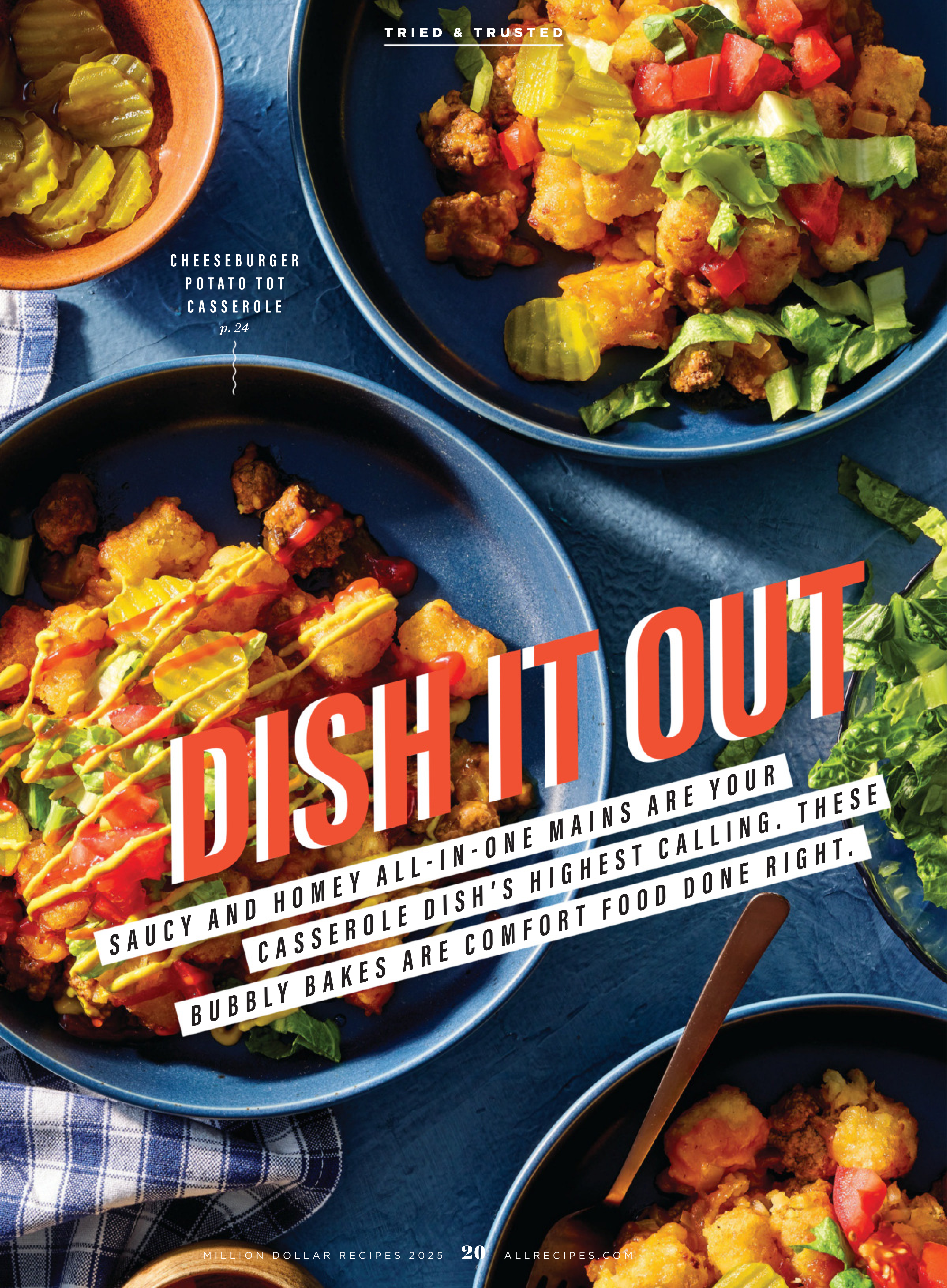
↓

tried&trusted

PEPPERONI CASSEROLE *p. 23*

PHOTOS: JAKE STERNQUIST; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: ADDELYN EVANS

DISH IT OUT *p. 20*
PREP SCHOOL: GRILLED STEAK *p. 28*
DINNER FIX *p. 32*
KEEPERS *p. 40*
CHILL OUT *p. 46*
RISE AND DINE *p. 50*



CHEESEBURGER POTATO TOT CASSEROLE
p. 24

DISH IT OUT

SAUCY AND HOMEY ALL-IN-ONE MAINS ARE YOUR CASSEROLE DISH'S HIGHEST CALLING. THESE BUBBLY BAKES ARE COMFORT FOOD DONE RIGHT.

MILLION DOLLAR CHICKEN CASSEROLE

p. 24

> *"Before topping, I added some barely steamed broccoli (it finishes cooking in the oven) and I added shredded cheddar cheese to the topper."*
>
> **- HOMECHEFNEIGH**

PHOTO (CHICKEN CASSEROLE): JASON DONNELLY; FOOD STYLING: KELSEY MOYLAN; PROP STYLING: NATALIE GHAZALI

CHICKEN FAJITA SKILLET CASSEROLE

> *"My grocery store did not have poblano peppers, so I used two Anaheim chiles, which I picked from my garden."*
>
> – LINDACAST

Chicken Fajita Skillet Casserole

HANDS-ON 20 MIN
TOTAL 45 MIN **SERVES** 6
SUBMITTED BY NICOLE MCLAUGHLIN

★★★★½ 6 REVIEWS

- **1 Tbsp. olive oil**
- **2 poblano peppers, thinly sliced (2½ cups)**
- **1 medium yellow or orange bell pepper, thinly sliced (1¼ cups)**
- **1 medium white onion, thinly sliced (1⅓ cups)**
- **1½ tsp. chili powder**
- **¾ tsp. salt**
- **½ tsp. cumin**
- **½ tsp. black pepper**
- **¼ tsp. garlic powder**
- **2½ Tbsp. butter**
- **2 Tbsp. flour**
- **1 (10-oz.) can diced tomatoes with green chiles**
- **1¼ cups low-sodium chicken broth**
- **2½ cups shredded cooked chicken (from 1 rotisserie chicken)**
- **1 (15-oz.) can pinto beans, drained and rinsed**
- **2 cups shredded yellow and/or white sharp cheddar cheese (8 oz.)**
- **3 cups broken tortilla chips**
- **Desired toppings, such as cilantro, sour cream, pico de gallo, and lettuce (optional)**

Streamline dinner by prepping the ingredients for this casserole ahead of time. You can slice the peppers and onion, and shred the chicken up to one day in advance.

1. Preheat oven to 375°F. Heat oil in a large, oven-safe skillet over medium-high heat. Add poblanos, bell peppers, and onion; cook, stirring occasionally, until browned, about 5 minutes. Stir in chili powder, salt, cumin, black pepper, and garlic powder. Continue cooking, stirring often, until vegetables are soft, 1 to 2 minutes. Remove vegetables from skillet.

2. Add butter to skillet and melt over medium heat. Gradually whisk in flour; cook, whisking constantly, until golden, about 1 minute. Stir in tomatoes and broth; cook, stirring constantly, until thick and creamy, about 3 minutes. Remove from heat and stir in chicken and beans. Spread into an even layer and sprinkle with 1 cup cheese. Spread reserved peppers and onions evenly over cheese. Top with chips and remaining cheese.

3. Bake until bubbly and lightly browned on top, about 15 minutes. Serve with desired toppings.

PER 1½ CUPS: 530 CAL; 29G FAT (13G SAT); 31G PRO; 38G CARB (5G FIBER, 3G SUGARS); 1,110MG SODIUM

Pepperoni Casserole

(pictured on p. 19)

HANDS-ON 15 MIN **TOTAL** 1 HR
SERVES 12 **SUBMITTED BY** CKROPER

★★★★½ 124 REVIEWS

Who needs delivery when you can make this pantry-friendly pizza-inspired dish instead?

- **1 (16-oz.) pkg. rotini pasta**
- **1 lb. bulk Italian sausage**
- **1 (24-oz.) jar marinara sauce**
- **1 (24-oz.) container cottage cheese**
- **3 cups shredded mozzarella cheese (12 oz.)**
- **1 (2.25-oz.) can sliced black olives, drained**
- **1 (5-oz.) pkg. sliced pepperoni or miniature sliced pepperoni**

1. Set one oven rack in center and one rack about 6 inches from heat source. Preheat oven to 350°F. Lightly grease a 9x13-inch broiler-safe baking dish. Cook pasta in a large pot of lightly salted boiling water according to package directions until al dente; drain well.

2. Meanwhile, cook sausage in a large skillet over medium heat until browned, stirring and breaking up lumps. Remove from heat and pour off grease.

3. Stir together cooked pasta, sausage, and marinara in prepared baking dish.

4. Stir together cottage cheese, mozzarella, and olives in a medium bowl; spoon over pasta mixture in dish. Top with pepperoni slices.

5. Bake, covered, on center rack, until hot and bubbly, about 30 minutes. Uncover and broil 6 inches from heat source until top is lightly browned, about 5 minutes.

PER 1 CUP: 462 CAL; 20G FAT (9G SAT); 27G PRO; 43G CARB (2G FIBER, 12G SUGARS); 952MG SODIUM

KID-APPROVED

OMIT BLACK OLIVES AND USE PLAIN PORK SAUSAGE OR SWEET ITALIAN SAUSAGE.

MAKE AHEAD

Freeze, covered, up to 4 months. To reheat, thaw in the refrigerator 6 hours or up to overnight, then bake according to directions.

→

Cheeseburger Potato Tot Casserole

(pictured on p. 20)

HANDS-ON 15 MIN
TOTAL 1 HR **SERVES** 8
SUBMITTED BY STACEY PREVETTE

★★★★½ 17 REVIEWS

Stacked with beef, onion, cheese, and crispy potato nuggets, this casserole is all about the layers of flavor. Microwaving the onions first helps soften and mellow them. For extra sweetness, use a sweet onion, such as Vidalia or Walla Walla.

1	**large onion, chopped (2 cups)**
2	**lb. ground beef**
2	**(10.5-oz.) cans reduced-fat, reduced-sodium condensed golden mushroom soup**
3	**cups shredded sharp cheddar cheese (12 oz.)**
1	**(32-oz.) pkg. frozen bite-size potato nuggets**
	Desired toppers, such as ketchup, mustard, chopped tomato, pickles, and/or shredded lettuce

1. Preheat oven to 350°F. Coat a 9x13-inch baking dish with cooking spray.
2. Put onion in a microwave-safe bowl and add enough water to cover. Cover and microwave on High until soft, 7 to 8 minutes; drain.
3. Meanwhile, cook ground beef in a large nonstick skillet over medium-high heat, stirring and breaking up lumps, until browned, 5 to 7 minutes. Pour off grease.
4. Transfer beef to prepared baking dish and spread onion pieces evenly over top. Spread condensed soup over onions, then sprinkle cheese evenly over soup. Arrange frozen potato nuggets over cheese.
5. Bake until heated through and top is crispy, about 30 minutes. Serve with desired toppers.

HIDDEN GEM

PER 1¼ CUPS: 741 CAL; 50G FAT (18G SAT); 34G PRO; 39G CARB (5G FIBER, 2G SUGARS); 1,086MG SODIUM

Million Dollar Chicken Casserole

(pictured on p. 21)

HANDS-ON 10 MIN
TOTAL 45 MIN **SERVES** 8
SUBMITTED BY AMANDA STANFIELD

★★★★½ 183 REVIEWS

Creole seasoning ups the ante in this creamy chicken bake. Even better? It only takes 10 minutes to get it into the oven.

1	**(10.5-oz.) can condensed cream of chicken soup**
½	**cup cottage cheese**
½	**cup sour cream**
4	**oz. cream cheese, softened**
1½	**tsp. Creole seasoning, plus more for garnish**
1	**tsp. garlic powder**
½	**tsp. onion powder**
4	**cups shredded cooked chicken (from 1 rotisserie chicken)**
¼	**cup chopped fresh parsley, plus more for garnish**
30	**buttery round crackers (such as Ritz), crushed (1¼ cups)**
¼	**cup unsalted butter, melted**
1	**cup shredded mozzarella cheese (4 oz.)**

1. Preheat oven to 350°F. Stir together condensed soup, cottage cheese, sour cream, cream cheese, Creole seasoning, ½ tsp. garlic powder, and the onion powder in a medium bowl until smooth. Fold in chicken and parsley until evenly coated.
2. In a medium bowl, stir together crushed crackers, melted butter, and remaining ½ tsp. garlic powder.
3. Spoon chicken mixture evenly into a 2-qt. baking dish. Sprinkle evenly with mozzarella and the cracker mixture.
4. Put baking dish on a foil-lined baking sheet. Bake until crackers are golden brown and edges are bubbly, about 35 minutes. Garnish with additional Creole seasoning and parsley.

PER ¾ CUP: 412 CAL; 28G FAT (13G SAT); 26G PRO; 14G CARB (2G FIBER, 4G SUGARS); 856MG SODIUM

Million Dollar Spaghetti

HANDS-ON 10 MIN **TOTAL** 45 MIN
SERVES 8 **SUBMITTED BY** COQUI30

★★★★½ 347 REVIEWS

Just a handful of ingredients is all you need to dress simple spaghetti to the nines.

5	**Tbsp. butter**
8	**oz. spaghetti**
1	**lb. lean ground beef**
1	**(24-oz.) jar marinara sauce**
1	**(8-oz.) container cottage cheese**
1	**(8-oz.) pkg. cream cheese, softened**
¼	**cup sour cream**
1	**(8-oz.) pkg. shredded Italian-blend cheeses (2 cups)**
	Grated Parmesan cheese, for garnish

1. Preheat oven to 350°F. Grease a 2- to 3-qt. baking dish with 1 Tbsp. butter. Bring a large pot of lightly salted water to a boil. Cook spaghetti according to package directions; drain.
2. Meanwhile, heat a large skillet over medium-high heat. Add ground beef; cook, stirring occasionally, until browned, 5 to 7 minutes. Pour off grease. Transfer beef to a large bowl and stir in marinara. In a medium bowl, stir together cottage cheese, cream cheese, and sour cream.
3. Add half of the spaghetti to prepared dish; spread evenly with cottage cheese mixture. Top with remaining spaghetti. Slice remaining 4 Tbsp. butter and arrange slices over spaghetti. Spread beef mixture over spaghetti and butter in an even layer. Sprinkle with Italian-blend cheeses.
4. Bake until sauce is bubbly and cheese is melted, about 30 minutes. Garnish with Parmesan.

PER 1 CUP: 541 CAL; 33G FAT (18G SAT); 29G PRO; 32G CARB (2G FIBER, 7G SUGARS); 852MG SODIUM

LET IT STAND

IF YOU HAVE TIME, LET YOUR CASSEROLE STAND 5 TO 10 MINUTES AFTER COMING OUT OF THE HOT OVEN. THIS WILL ALLOW IT TO FIRM UP SLIGHTLY AND HOLD A BETTER CUT EDGE FOR EASY SERVING.

PHOTO (SPAGHETTI): JASON DONNELLY; FOOD STYLING: KELSEY MOYLAN; PROP STYLING: NATALIE GHAZALI

MILLION DOLLAR SPAGHETTI

A special blend of spices in this home-style casserole will go over big with both kids and adults. Serve it with chili dog must-haves: mustard and onion.

CHILI DOG MAC

Chili Dog Mac

HANDS-ON 15 MIN **TOTAL** 1 HR, 40 MIN
SERVES 12 **SUBMITTED BY** CHEF JOHN

★★★★⯪ 21 REVIEWS

1 Tbsp. olive oil
1 lb. ground beef
1 large onion, chopped (2 cups)
2 tsp. kosher salt, plus more to taste
4 cloves garlic, minced
3 Tbsp. chili powder
2 tsp. cumin
1 tsp. smoked paprika
½ tsp. black pepper
½ tsp. dried Mexican oregano or dried oregano
⅛ tsp. cinnamon
⅛ tsp. cayenne pepper, or to taste
1 (28-oz.) can crushed tomatoes
2½ cups water
1 lb. hot dogs, sliced
1 medium desired-color bell pepper, diced (1 cup)
8 oz. elbow macaroni (2 rounded cups)
2 cups shredded white cheddar cheese (8 oz.)
2 cups shredded Monterey Jack cheese (8 oz.)
Finely chopped white onion, for garnish
Yellow mustard, for serving

1. Heat oil in a 6-qt. pot over high heat. Add ground beef. Cook, stirring and breaking up lumps, about 2 minutes. Add onion and salt; cook, stirring frequently, until beef is browned and onion is translucent, about 5 minutes. Pour off grease.

2. Add garlic, chili powder, cumin, paprika, black pepper, oregano, cinnamon, and cayenne to pot. Cook, stirring constantly, 2 minutes.

3. Stir in crushed tomatoes, water, hot dogs, and bell pepper. Bring mixture to a simmer. Reduce heat to medium-low and simmer, uncovered, stirring occasionally, to allow flavors to meld, about 30 minutes. Remove from heat.

4. Meanwhile, preheat oven to 400°F. Bring a large pot of lightly salted water to a boil. Cook macaroni 1 minute less than directed on package; drain macaroni.

5. In a large bowl, stir together cheddar and Monterey Jack cheeses. Transfer drained pasta and 2 cups of cheese mixture to pot with chili. Stir until combined. Transfer mixture to a 9x13-inch baking dish. Sprinkle with remaining cheese mixture.

6. Bake, uncovered, until bubbly, 30 to 35 minutes. Let stand 15 minutes. Garnish with white onion and serve with mustard.

PER 1 CUP: 455 CAL; 30G FAT (14G SAT); 24G PRO; 24G CARB (2G FIBER, 5G SUGARS); 943MG SODIUM

TUNA MELT CASSEROLE

Tuna Melt Casserole

HANDS-ON 25 MIN **TOTAL** 55 MIN
SERVES 6 **SUBMITTED BY** JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

For an updated spin on tuna noodle, try this baked version of the classic hot sandwich. If you like it spicy, use jalapeños instead of the capers.

1 (12-oz.) pkg. wide egg noodles
4 Tbsp. butter
½ cup chopped onion
½ cup chopped celery
2 medium cloves garlic, minced (2 tsp.)
3 Tbsp. flour
½ tsp. salt
⅛ tsp. cayenne pepper
3½ cups whole milk
2 cups shredded sharp cheddar cheese (8 oz.)
1 (12-oz.) can chunk white tuna (packed in water), drained
3 Tbsp. drained capers or chopped pickled jalapeños
2 tsp. Dijon mustard
2 slices sourdough or artisan bread, cut in ½-inch cubes (1½ cups)
½ tsp. seafood seasoning (such as Old Bay)
2 large Roma tomatoes, sliced or halved crosswise and sliced

1. Preheat oven to 400°F. Grease a 9x13-inch baking dish.

2. Bring a pot of lightly salted water to a boil. Cook egg noodles according to package directions. Drain noodles and return to pot.

3. Melt 3 Tbsp. butter in a large skillet over medium heat. Add onion, celery, and garlic. Cook, stirring frequently, until tender, about 6 minutes. Gradually stir in flour, salt, and cayenne. Cook, stirring constantly, until flour is lightly golden, about 1 minute. Whisk in milk. Cook, whisking constantly, until thickened and bubbly. Gradually stir in 1 cup cheese. Cook, stirring constantly, until cheese melts and sauce is smooth.

4. Stir sauce, tuna, capers, and mustard into noodles. Transfer to prepared dish.

5. Melt remaining 1 Tbsp. butter. Toss bread cubes with melted butter and seafood seasoning. Arrange tomato slices over noodle mixture. Sprinkle with remaining 1 cup cheese. Top with seasoned bread cubes. Bake until hot and bubbly and bread cubes are lightly browned, 25 minutes.

HIDDEN GEM

PER 1½ CUPS: 660 CAL; 29G FAT (17G SAT); 35G PRO; 63G CARB (5G FIBER, 11G SUGARS); 1,042MG SODIUM

PREP SCHOOL

GRILLED STEAK

Follow this guide for grilling tender and juicy steak every time. A compound butter or crab topper serve up a restaurant-worthy experience in your own backyard.

STEAK OSCAR TOPPING
p. 30

COWBOY BUTTER
p. 30

PHOTOS: CARSON DOWNING; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: BREANNA GHAZALI

YOUR GUIDE TO GRILLING STEAK

START WITH

1 (1¼- to 1½-lb.) T-bone, porterhouse, or ribeye steak, about 1 to 1½ inches thick.

STEP 1

If you like, marinate steak (recipe, page 30) **(A).** Pat steak dry with paper towels—excess moisture can inhibit searing **(B).** Brush each side of steak with ½ tsp. **olive oil.** Sprinkle each side with ½ tsp. **cracked black pepper** and ¼ tsp. **kosher salt.** Let stand at room temperature 30 minutes. This will allow the seasonings to penetrate the meat and create a perfect crust the moment it hits the grill grates.

STEP 2

Preheat grill. **For a gas grill:** Heat grill to medium-high heat (375°F to 400°F). **For a charcoal grill:** Create a two-zone fire. This sets up one side for charring and searing and the other for gentle cooking. Start by lighting your coals in a pile on one side of the grill. Once coals are preheated, use tongs to spread the hot coals in an even layer on one side of the grill, leaving the other side empty. Replace grill grate, cover, and allow grill to heat about 15 minutes. Be sure to keep the lid vents open.

STEP 3

For both grills: Once grill is hot, lightly oil grill grates. Grill steaks according to timings (page 30), turning halfway through. The meat's temperature will continue to rise during resting. Pull steak from grill at the low end of your desired steak doneness (page 30) **(C).** If steaks start to burn or you have a flare-up, move them to a cooler zone of the grill.

STEP 4

Transfer steaks to a cutting board and loosely tent them with foil **(D).** A cutting board with a lip or indentation to catch juices prevents messy drips. Allow them to rest 5 to 10 minutes. Slice against the grain (below right) and serve with desired toppers (page 30).

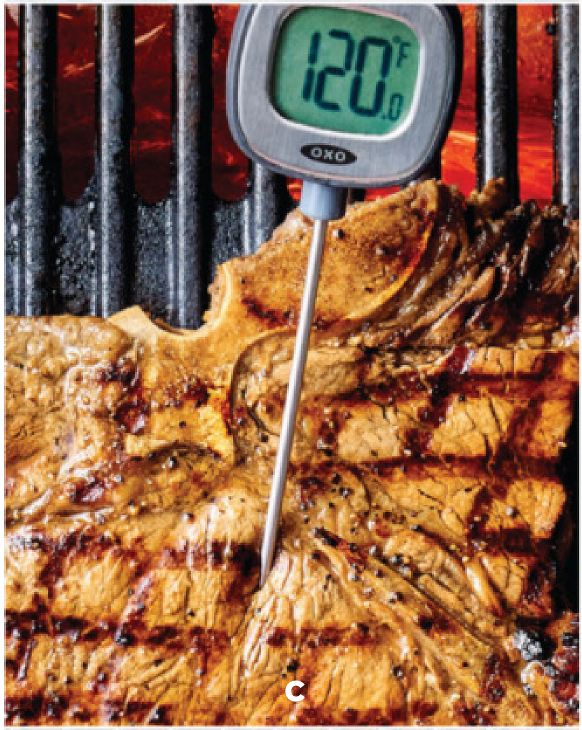
GET THE LOOK

↓

To achieve crosshatch grill marks, get the first sear, then rotate 90 degrees and sear again. Turn over steaks halfway through cooking time, sear and then rotate 90 degrees and sear again (E).

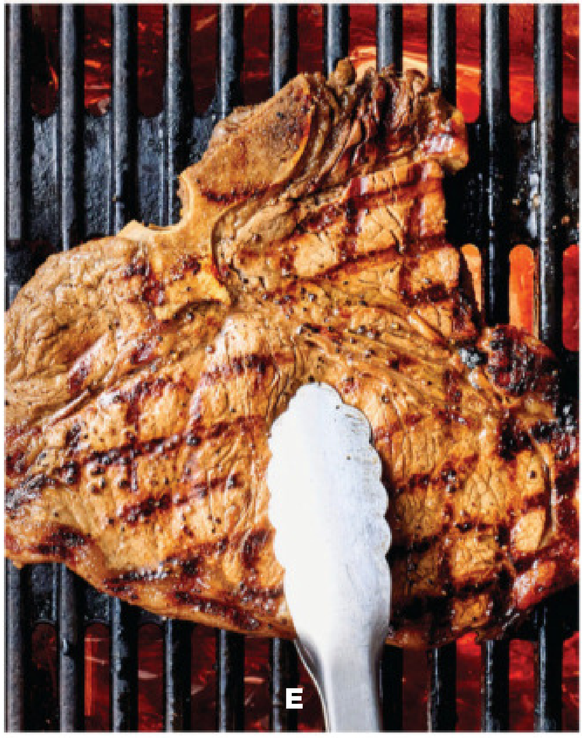
A

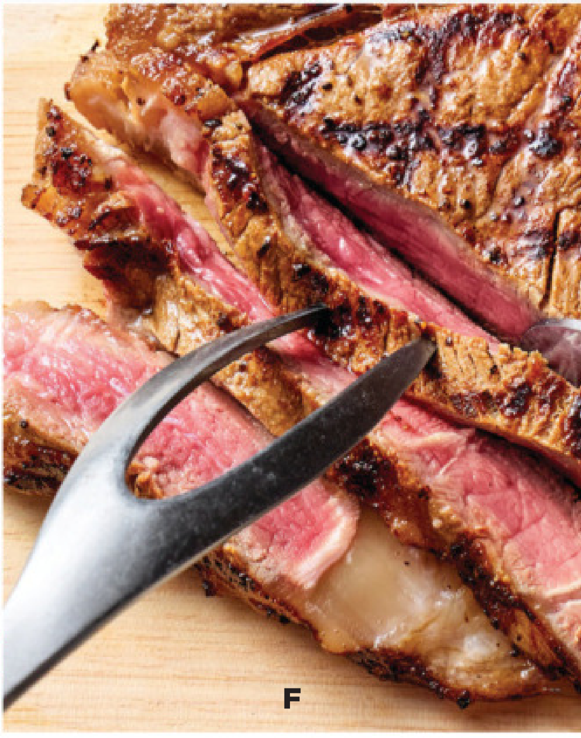
B



C

D


E


F

AGAINST THE GRAIN ↑

*When grilled steak has finished resting, identify which direction the muscles fibers are running. Slice against the grain by aligning your knife's edge perpendicular to the muscle fibers **(F).** Cutting against the grain ensures a tender bite and easier eating experience. Slicing the steak parallel to the muscle fibers (with the grain) results in chewy and tough bites of meat.*

UPGRADE STEAK WITH A MARINADE AND DELUXE TOPPERS.

TIMINGS

The thickness of a steak will impact grill timings.

For a 1-inch-thick steak: Grill 10 to 12 minutes for medium-rare, or 12 to 15 minutes for medium.

For a 1½-inch-thick steak: Grill 15 to 19 minutes for medium-rare, or 18 to 23 minutes for medium.

DONENESS

Use an instant-read meat thermometer to determine steak doneness.

Rare: 120°F to 130°F

Medium-rare: 130°F to 135°F

Medium: 135°F to 145°F

Medium-well: 145°F to 155°F

Well-done: 155°F to 160°F

Marinade for Steak

HANDS-ON 10 MIN
TOTAL 4 HR, 10 MIN
MAKES 2 CUPS (ENOUGH FOR 2½ TO 3 LB. STEAK)
SUBMITTED BY STEVESKAT

★★★★½ 613 REVIEWS

1 cup vegetable oil
½ cup less-sodium soy sauce
⅓ cup red wine vinegar
¼ cup lemon juice (from 2 medium lemons)
3 Tbsp. Worcestershire sauce
2 Tbsp. Dijon mustard
3 medium cloves garlic, minced (1 Tbsp.)
1 Tbsp. black pepper
2 tsp. onion powder

Whisk together oil, soy sauce, vinegar, lemon juice, Worcestershire, mustard, garlic, pepper, and onion powder. (Makes 2 cups marinade, enough for 2½ to 3 lb. steak.) Add steak to a large zip-top plastic bag set in a dish. Pour marinade over steak in bag; turn steak to coat. Seal bag and chill at least 4 hours (or up to 24 hours).

Steak Oscar Topping

(pictured on p. 28)

HANDS-ON 10 MIN
TOTAL 20 MN **SERVES** 6
SUBMITTED BY JESSICA E WILSON

★★★★★ 25 REVIEWS

¾ cup unsalted butter
2 (6-oz.) cans lump crabmeat, drained and picked over
1 lb. asparagus, trimmed
1 (0.9-oz.) pkg. dry béarnaise sauce mix (such as Knorr)
1 cup whole milk

1. Melt ½ cup butter in a small saucepan over low heat. Gently stir in crab; simmer gently 10 minutes.

2. Insert a steamer basket into a medium skillet; add water to just below the bottom of basket. Bring to a boil, covered, over high heat. Add asparagus to basket; steam, covered, until crisp-tender, 2 to 6 minutes (cooking time will vary depending on thickness of asparagus spears).

3. Meanwhile, in another small saucepan, whisk together béarnaise sauce mix and milk. Add remaining ¼ cup butter; bring to a boil over medium heat, whisking constantly. Reduce heat to low and simmer, whisking constantly, until sauce has thickened, about 1 minute. Remove from heat. Stir in crab mixture. To serve, spoon crab sauce over grilled steak, then top with asparagus.

QUICK

PER SERVING (ABOUT ½ CUP CRAB SAUCE AND 2 OZ. ASPARAGUS): 319 CAL; 25G FAT (15G SAT); 15G PRO; 8G CARB (2G FIBER, 3G SUGARS); 342MG SODIUM

Cowboy Butter

(pictured on p. 28)

HANDS-ON 10 MIN
TOTAL 2 HR, 10 MIN
MAKES ½ CUP **SUBMITTED BY** MARIANNE WILLIAMS

★★★★★ 4 REVIEWS

½ cup unsalted butter, softened
4 medium cloves garlic, finely chopped (4 tsp.)
1 Tbsp. chopped fresh parsley
1 Tbsp. chopped fresh chives
2 tsp. Dijon mustard
1 tsp. lemon zest
½ tsp. lemon juice
1 tsp. smoked paprika
1 tsp. kosher salt
½ tsp. black pepper
½ tsp. chopped fresh thyme
¼ tsp. chili powder
¼ tsp. crushed red pepper

1. Combine butter, garlic, parsley, chives, mustard, lemon zest and juice, smoked paprika, salt, black pepper, thyme, chili powder, and crushed red pepper in a small food processor. Cover and process until well combined.

2. Transfer butter mixture to a piece of plastic wrap, then wrap and roll into a log. Holding both ends of plastic wrap, twist the log until tight and uniform in shape. Chill at least 2 hours (and up to 5 days) to allow flavors to meld and mixture to firm.

HIDDEN GEM ***GLUTEN-FREE***

PER 1 TBSP.: 107 CAL; 12G FAT (7G SAT); 0G PRO; 1G CARB (0G FIBER, 0G SUGARS); 175MG SODIUM

KEEP IT CLEAN

For both gas and charcoal grills, use a grill brush to carefully clean the grates of your grill after each use while the grates are still hot. The heat will help to loosen the residue.

SCAN THE CODE FOR TIPS ON DEEP-CLEANING YOUR GRILL.

KIKKOMAN®
Teriyaki That
Great for BBQ & Stir Fry
TAKUMI
KIKKOMAN
TAKUMI
Teriyaki SAUCE
ORIGINAL
FLAVOR INSPIRATION FOR EVERYDAY
KIKKOMAN
THE ORIGINAL Teriyaki Marinade & Sauce
FOR BAKING OR GRILLING
KIKKOMAN
TERIYAKI BASTE & GLAZE

Sweet. Savory. Umami. Put these three together, and you've got the ultimate triple-play of flavor everyone's craving. Just grab a bottle of Kikkoman® Teriyaki Sauce and add it to whatever you're cooking. From burgers to hot dogs, pasta to pizza, lamb chops to leftovers—it's time to **Teriyaki That!**

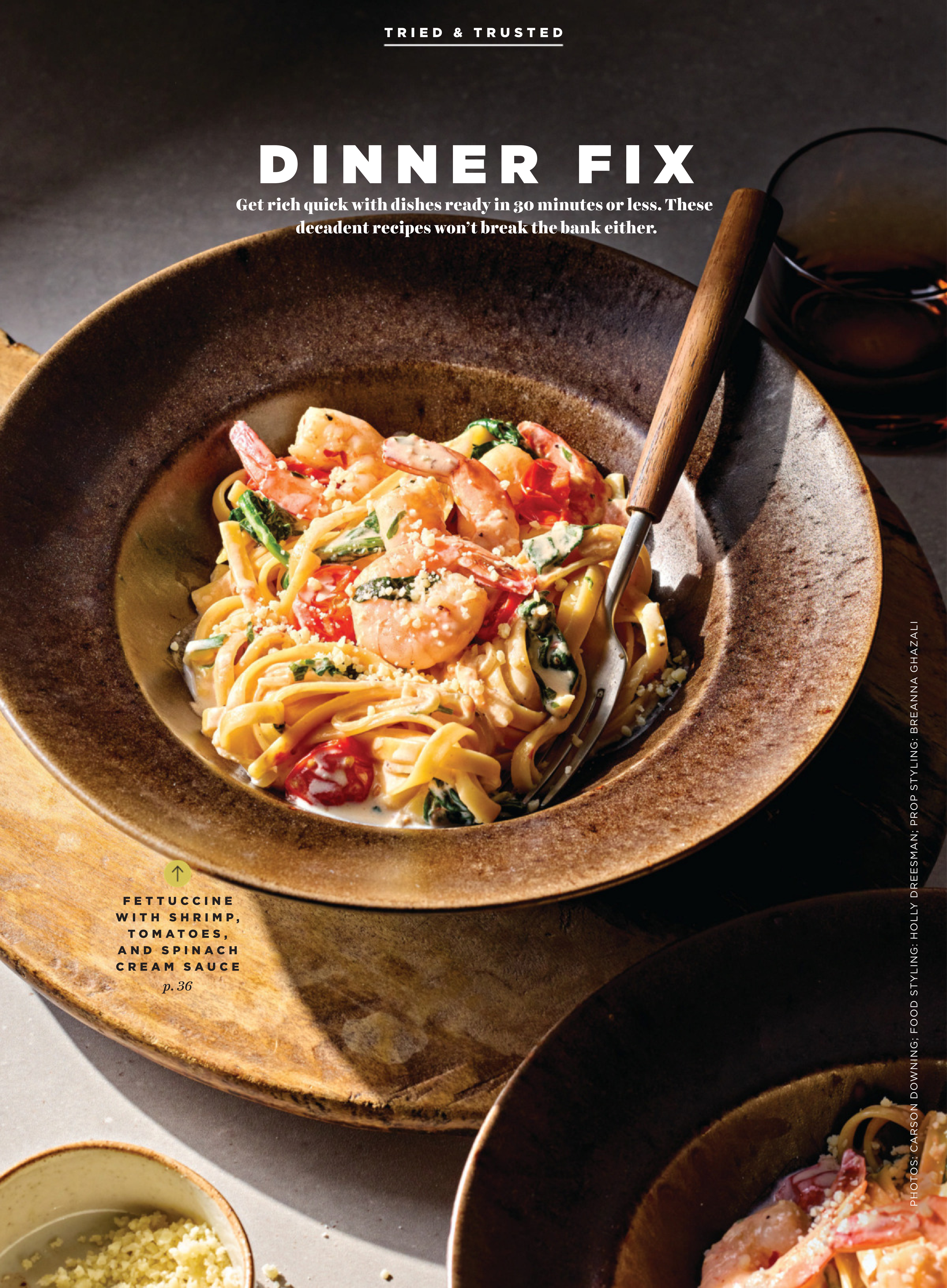
Ramen Teriyaki Burger recipe
at KikkomanUSA.com

AMERICA'S *Original* TERIYAKI™

KIKKOMAN is a registered trademark of KIKKOMAN CORPORATION. ©2025 Kikkoman Sales USA, Inc.

DINNER FIX

Get rich quick with dishes ready in 30 minutes or less. These decadent recipes won't break the bank either.



FETTUCCINE WITH SHRIMP, TOMATOES, AND SPINACH CREAM SAUCE
p. 36

PHOTOS: CARSON DOWNING; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: BREANNA GHAZALI

KEEP IT CRISPY

Leftover long-grain rice, such as jasmine, provides the best texture for fried rice dishes. Freshly cooked rice and/or short-grain rice will be stickier and fail to crisp.

Fried Rice with Yum Yum Sauce

HANDS-ON 15 MIN **TOTAL** 25 MIN
SERVES 4 **SUBMITTED BY** LINDA BREWER
NEW RECIPE GO ONLINE TO RATE & REVIEW

4 tsp. canola oil
4 eggs, lightly beaten
⅔ cup chopped carrots
¼ tsp. salt
¼ tsp. black pepper
1 cup frozen peas
4 green onions, sliced (1 cup), plus more for garnish
3 cloves garlic, minced
4 cups chilled cooked rice (see "Keep It Crispy," left)
¼ cup less-sodium soy sauce, or to taste
Yum Yum Sauce (below right)
Chili crisp, for serving
Chopped fresh cilantro, for garnish

1. Heat a wok or large skillet over high heat; add 1 tsp. oil. To scramble eggs, cook eggs in hot oil, gently folding occasionally with a spatula, until eggs reach desired consistency, about 2 minutes. Transfer eggs to a plate. Remove wok from heat; carefully wipe out wok. Return wok to high heat.

2. Heat remaining 3 tsp. oil. Add carrots, salt, and pepper; cook, stirring constantly, 2 minutes. Stir in peas and green onions; cook, stirring constantly, until peas are heated through, 1 to 2 minutes. Reduce heat to medium. Stir in garlic; cook until fragrant, about 30 seconds.

3. Add rice, scrambled eggs, and soy sauce to wok. Cook, stirring until heated through, 2 to 3 minutes. Top servings with Yum Yum Sauce. Serve with chili crisp and garnish with green onion and/or cilantro.

QUICK ***VEGETARIAN***

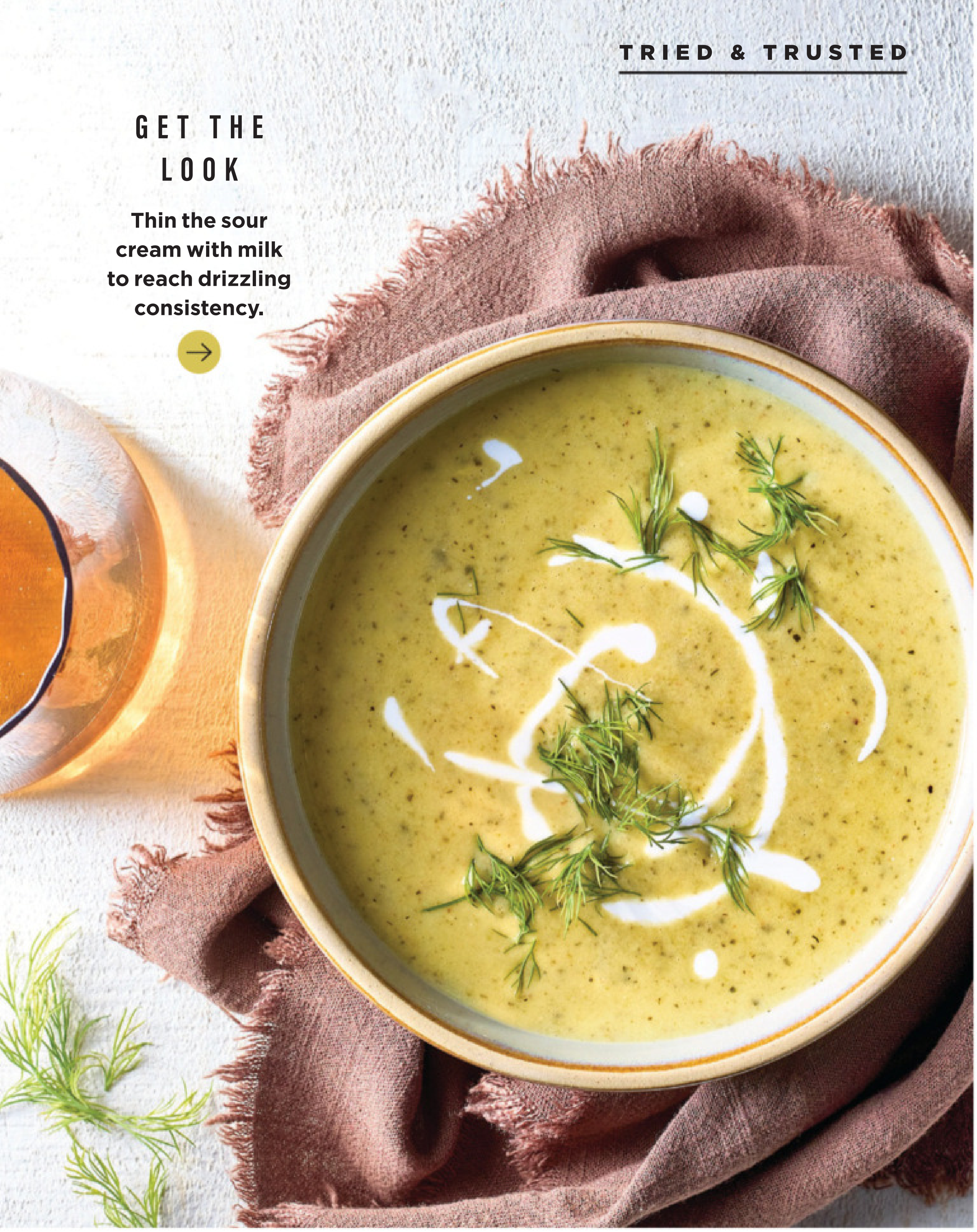
PER SERVING (1½ CUPS FRIED RICE AND 2 TBSP. SAUCE): 504 CAL; 20G FAT (4G SAT); 14G PRO; 64G CARB (3G FIBER, 12G SUGARS); 1,079MG SODIUM

YUM YUM SAUCE

*Stir together ¼ cup each **mayonnaise** and **sweet chile sauce** in a small bowl. Chill, covered, until ready to use (or up to 4 days). Makes ½ cup.*

EXTRA RICH

For even more decadence, top each serving with a fried egg.



GET THE LOOK

Thin the sour cream with milk to reach drizzling consistency.

Zucchini Soup with Farina

HANDS-ON 5 MIN **TOTAL** 30 MIN
SERVES 4 **SUBMITTED BY** RICKNLIA

★★★★⯪ 2 REVIEWS

Farina is milled wheat and is often enjoyed as a hot breakfast cereal. Here, it provides a silky texture to this refreshing yet hearty soup.

3	**Tbsp. butter**
¼	**cup chopped onion**
2	**green onions, chopped (¼ cup)**
4	**cups low-sodium vegetable broth**
1½	**lb. zucchini (3 medium), cut in 1-inch pieces (about 5 cups)**
1½	**Tbsp. red wine vinegar**
1	**tsp. dried dill**
¼	**cup dry farina cereal (such as Cream of Wheat)**
4	**oz. cream cheese, softened and cut up**
½	**tsp. salt**
¼	**tsp. black pepper, plus more for garnish**
	Sour cream or plain Greek yogurt, for serving
	Fresh dill, for garnish

1. Melt butter in a large saucepan over medium heat. Add onion and green onions; cook, stirring frequently, until softened, about 5 minutes. Add broth, zucchini, vinegar, and dill; bring to a boil. Gradually stir farina into broth mixture. Reduce heat to low, loosely cover saucepan, and simmer, stirring occasionally, until zucchini is tender, about 15 minutes.

2. Remove saucepan from heat. Blend soup with an immersion blender until smooth. Add cream cheese; blend again until fully incorporated. Season with salt and pepper. Serve topped with sour cream or yogurt. Garnish servings with fresh dill and/or additional black pepper.

HIDDEN GEM ***QUICK*** ***VEGETARIAN***

PER 1⅔ CUPS: 267 CAL; 19G FAT (11G SAT); 6G PRO; 20G CARB (3G FIBER, 7G SUGARS); 595MG SODIUM

SMOOTH OPERATION

If you don't have an immersion blender, let soup cool slightly (about 5 minutes). Transfer to a blender and, working in batches if needed, cover and blend until smooth.

SET YOUR SIGHTS **Zucchini provides the antioxidants lutein and zeaxanthin, which research shows reduces the risk of developing age-related macular degeneration—a disease that causes vision loss. Avoid cooking zucchini over high heat to preserve nutrient content.**

HONEY-MUSTARD PRETZEL PORK CHOPS
p. 36

Systane® PRODUCTIONS

5Y5T 4N3
Preservative-Free
Systane®
LUBRICANT EYE DROPS
PRO PF
TRIPLE ACTION
DRY EYE RELIEF
Hydrates, Restores, Protects
Long-Lasting
With Hyaluronate
Preservative-Free Bottle
DOCTOR RECOMMENDED #1 BRAND
STERILE
Alcon
10mL (0.34 FL OZ)

NEW TRIPLE ACTION DRY EYE RELIEF

SYSTANE PRO PF

HYDRATES, RESTORES AND **PROTECTS** DRY EYES

SAVING THE WORLD FROM DRY EYES

$3 Off

Any ONE (1) SYSTANE® Lubricant Eye Drops (10ml or Larger)

EXPIRATION DATE 06/30/2026

030065-108117

Coupon void if altered, copied, sold, purchased, transferred, exchanged or where prohibited by law. CONSUMER: Limit one coupon per specified item(s) purchased. This coupon good only on product sizes and varieties indicated. RETAILER: ALCON VISION, LLC will reimburse you face value plus 8¢, if submitted in compliance with ALCON VISION, LLC Coupon Redemption Policy, available upon request. Consumer must pay sales tax. Cash value 1/20 cent. Good only in USA. Mail to: Inmar Brand Solutions Dept. 30065, Mfr Rcv Office, 801 UNION PACIFIC BLVD STE 5, LAREDO TX 78045-9475.

© 2025 ALCON INC. US-SAF-2500020

Fettuccine with Shrimp, Tomatoes, and Spinach Cream Sauce

(pictured on p. 32)

HANDS-ON 15 MIN **TOTAL** 30 MIN
SERVES 4
SUBMITTED BY BRENDA VENABLE

★★★★★ 3 REVIEWS

- **8 oz. fettuccine pasta**
- **1 Tbsp. unsalted butter**
- **1 Tbsp. olive oil**
- **1 lb. large shrimp (31-35/lb.), thawed if frozen, peeled and deveined, tails intact if desired**
- **1 large shallot, thinly sliced (½ cup)**
- **2 cloves garlic, minced (2 tsp.)**
- **½ tsp. crushed red pepper**
- **¼ tsp. salt**
- **¼ tsp. black pepper**
- **½ cup dry white wine**
- **¼ cup chopped fresh parsley**
- **2 cups baby spinach**
- **1 cup whipping cream**
- **2 cups halved cherry tomatoes**
- **Grated Parmesan cheese, for garnish**

1. Bring a large pot of lightly salted water to a boil. Cook pasta according to package directions; drain, reserving about ½ cup pasta water.

2. Meanwhile, heat butter and oil in a large skillet over medium heat until butter is melted. Add shrimp to skillet. Cook, turning halfway through, until shrimp is pink and opaque, about 4 minutes. Remove shrimp from skillet; keep warm.

3. Add shallot to skillet; cook, stirring occasionally, until softened, 2 minutes. Stir in garlic, crushed red pepper, salt, and black pepper. Cook, stirring frequently, until fragrant, about 30 seconds. Add wine and parsley; bring to a boil. Stir in spinach. Cook until just wilted, about 2 minutes. Stir in cream; return to boiling. Simmer over medium heat until slightly thickened, about 3 minutes. Add shrimp and tomatoes to skillet; cook just until heated through, about 2 minutes. Remove from heat. If sauce is too thick, stir in 1 Tbsp. pasta water at a time, to reach desired consistency.

4. Add pasta to skillet; toss gently until combined. Garnish servings with Parmesan.

HIDDEN GEM ***QUICK***

PER 2 CUPS: 599 CAL; 30G FAT (16G SAT); 30G PRO; 50G CARB (2G FIBER, 6G SUGARS); 310MG SODIUM

Honey-Mustard Pretzel Pork Chops

(pictured on p. 34)

HANDS-ON 10 MIN **TOTAL** 30 MIN
SERVES 4 **SUBMITTED BY** NICOLE MCLAUGHLIN

★★★★★ 5 REVIEWS

- **2 eggs, beaten**
- **2 tsp. hot sauce (such as Tabasco)**
- **3 cups honey-mustard pretzels (such as Dot's Honey Mustard Homestyle Pretzels)**
- **4 center-cut, bone-in pork chops, about ¾ to 1 inch thick**
- **1 tsp. kosher salt**
- **¾ tsp. black pepper**
- **2 Tbsp. olive oil**
- **1½ Tbsp. stone-ground mustard**
- **1 Tbsp. mayonnaise**
- **1 Tbsp. honey**
- **1 tsp. cider vinegar**

1. Preheat oven to 400°F. Set a wire rack inside a 10x15-inch rimmed baking sheet.

2. Whisk together eggs and hot sauce in a shallow dish. Crush pretzels in a food processor (or put in a zip-top plastic bag and crush with a rolling pin); put into a second shallow dish.

3. Season pork chops evenly with ¾ tsp. salt and ½ tsp. pepper. Coat each pork chop in egg mixture, allowing excess to drip off, then dredge in pretzel crumbs, pressing to coat.

4. Heat oil in a large skillet over medium-high heat. Working in two batches, cook pork chops, turning halfway through, until golden brown, about 4 minutes. Transfer chops to prepared baking sheet. Roast about 10 minutes or until an instant-read thermometer inserted into thickest parts registers 145°F.

5. Meanwhile, for sauce, whisk together mustard, mayonnaise, honey, vinegar, and remaining ¼ tsp. each salt and pepper in a small microwave-safe bowl. Microwave on High until warmed through, about 15 seconds. Serve pork chops with mustard sauce.

HIDDEN GEM ***QUICK***

PER SERVING (1 CHOP AND ABOUT 1 TBSP. SAUCE): 636 CAL; 35G FAT (8G SAT); 45G PRO; 30G CARB (1G FIBER, 7G SUGARS); 1,038MG SODIUM

Ground Beef Stroganoff

HANDS-ON 20 MIN **TOTAL** 25 MIN
SERVES 4 **SUBMITTED BY** BRENDA

★★★★⯪ 857 REVIEWS

Traditional stroganoff uses steak and a roux-based sauce. Here, ground beef and condensed soup cut down on extra steps and reduce cooking time.

- **8 oz. egg noodles**
- **1 lb. 85% lean ground beef**
- **1 (10.5-oz.) can condensed cream of mushroom soup**
- **1 cup low-sodium beef broth or milk**
- **1 Tbsp. garlic powder, or to taste**
- **½ cup sour cream**
- **½ tsp. black pepper**
- **¼ tsp. salt**
- **¼ cup chopped fresh parsley**

1. Bring a large pot of lightly salted water to a boil. Cook egg noodles according to package directions; drain.

2. Meanwhile, cook beef in a large skillet over medium heat, stirring and breaking up lumps, until browned, 5 to 10 minutes. Pour off grease.

3. Add condensed soup, broth, and garlic powder to empty pasta pot. Cook over medium heat, stirring occasionally, until mixture reaches a simmer. Whisk in sour cream, pepper, and salt until smooth. Stir in noodles and ground beef until combined. Top servings with parsley.

QUICK

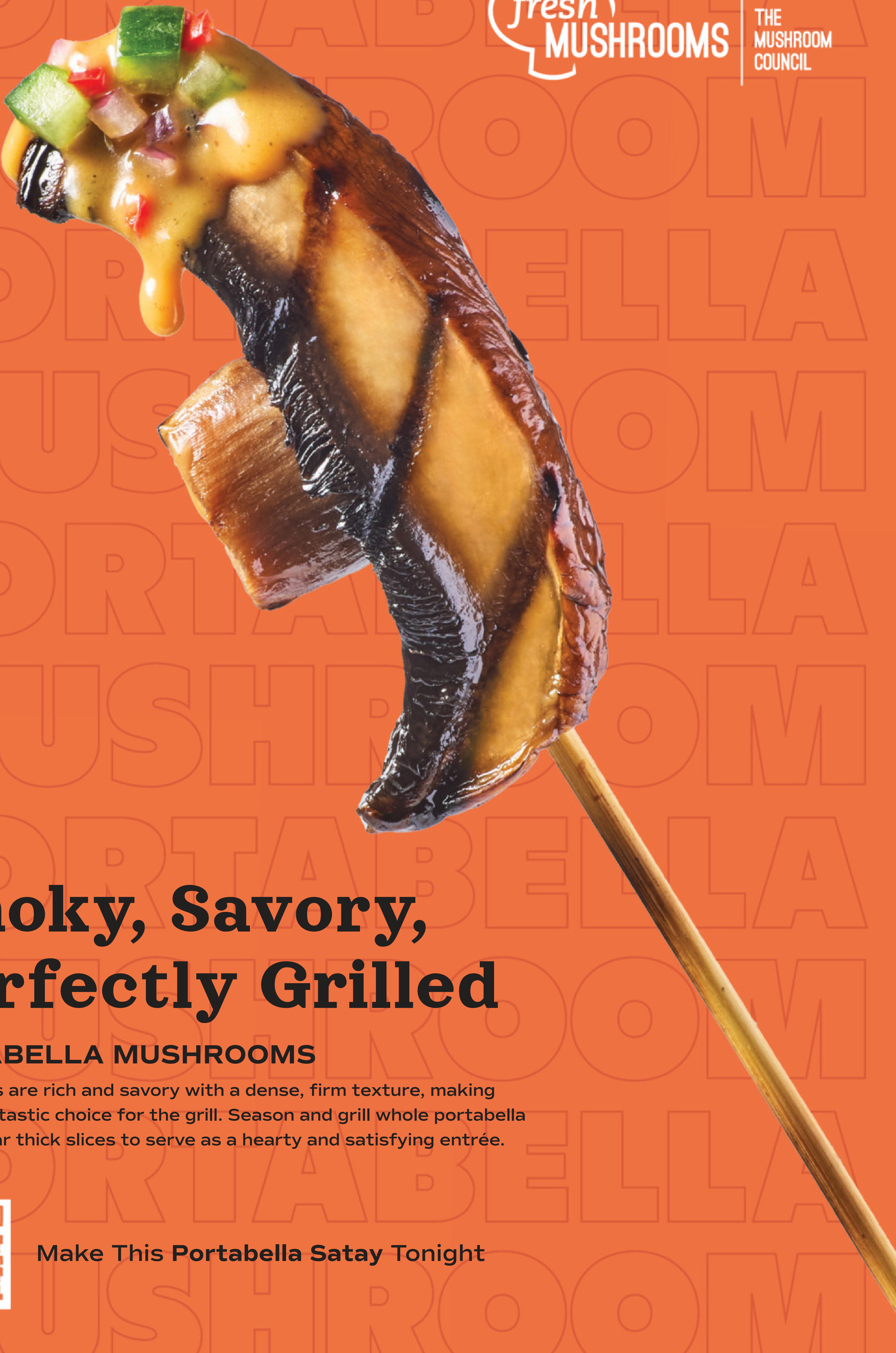
PER 1½ CUPS: 572 CAL; 26G FAT (10G SAT); 31G PRO; 52G CARB (0G FIBER, 4G SUGARS); 515MG SODIUM

MAKE IT A MEAL

To bulk up this dish, add mushrooms. After cooking ground beef in Step 2, transfer beef to a medium bowl using a slotted spoon; reserve 2 tsp. drippings in skillet. Add one 8-oz. pkg. sliced cremini or button mushrooms; cook over medium heat, stirring occasionally, until tender and lightly browned, about 5 minutes. Stir cooked mushrooms into noodle mixture in Step 3.

GROUND
BEEF
STROGANOFF

fresh MUSHROOMS | THE MUSHROOM COUNCIL



Smoky, Savory, Perfectly Grilled

PORTABELLA MUSHROOMS

Portabellas are rich and savory with a dense, firm texture, making them a fantastic choice for the grill. Season and grill whole portabella caps or sear thick slices to serve as a hearty and satisfying entrée.

Make This **Portabella Satay** Tonight

ADVERTISEMENT

THE STAR INGREDIENT OF SUMMER COOKING:

MUSHROOMS

Whether you're hosting a backyard barbecue or scrambling to fix a weekday breakfast, mushrooms upgrade summer meals with ease and flavor.

BOOST ANY BREAKFAST:

Looking for a satisfying start to the day? Sliced white button mushrooms give breakfast a boost of savory flavor and smart nutrition. Sauté them with a pinch of salt and pepper, add spinach to the pan when they're done cooking, and fold the delicious duo into an omelette or spoon over ricotta-topped toast. Mushrooms are a fat-free, low-cal way to infuse your breakfast with irresistible umami goodness.

CRUSH YOUR NEXT COOKOUT:

The portabella mushroom cap is nature's unbeatable veggie burger. Simply wipe clean with a damp paper towel and marinate the portabella caps in your favorite vinaigrette. Grill the mushrooms to perfection, offering a rich, meaty texture that satisfies both vegetarians and carnivores. Portabella burgers are a sizzling showstopper that will be a hit at any cookout.

FAMILY DINNERS IN A FLASH:

When summer heat calls for a lighter meal, skip the heavy casserole and create a refreshing mushroom taco bar. Simply sauté, grill, or roast a variety of mushrooms, then serve them with tortillas, salsa, cheese, and any other fixings you have on hand. Easy to customize, these mushroom tacos are a delightful way to spice up your weekly summer menu, turning any night into a festive Mushroom Monday or Taco Tuesday.

SCAN THE QR CODE FOR MORE TIPS ON HOW TO MAKE THE MOST OF MUSHROOMS THIS SUMMER.

fresh MUSHROOMS | THE MUSHROOM COUNCIL

KEEPERS

These hidden gems are worth adding to your recipe box. In this issue: ultra-rich and indulgent ideas for dinnertime or potlucks.

Five Cheese Ziti al Forno

HANDS-ON 10 MIN
TOTAL 50 MIN **SERVES** 8
SUBMITTED BY JULIANA HALE

★★★★½ 18 REVIEWS

To reduce the sodium, use low-sodium marinara and Alfredo sauces.

1 lb. ziti pasta
2 (24-oz.) jars marinara sauce
1 (15-oz.) jar Alfredo sauce
1 (8-oz.) pkg. shredded Italian-blend cheeses (2 cups)
1 cup ricotta cheese
¼ cup Italian-seasoned panko bread crumbs
½ cup freshly grated Parmesan cheese
2 Tbsp. unsalted butter, melted
2 medium cloves garlic, minced (2 tsp.)

1. Preheat oven to 375°F. Grease a 9x13-inch baking dish. Bring a large pot of lightly salted water to a boil. Cook pasta 1 minute less than directed on package; drain pasta and transfer to a large bowl.

2. Add marinara sauce, Alfredo sauce, 1½ cups Italian-blend cheeses, and the ricotta cheese to pasta; toss to combine. Transfer pasta mixture to prepared dish. Top with remaining ½ cup Italian-blend cheeses.

3. For topping, in a small bowl, stir together panko, Parmesan, melted butter, and garlic. Sprinkle over pasta mixture in baking dish.

4. Bake until hot and bubbly and top is golden brown, about 30 minutes. Let stand 10 minutes before serving.

HIDDEN GEM ***VEGETARIAN***

PER 1½ CUPS: 570 CAL; 26G FAT (14G SAT); 23G PRO; 62G CARB (6G FIBER, 10G SUGARS); 1,387MG SODIUM

> *"This looked like it was going to be too wet so I withheld the last couple of spoonfuls of marinara sauce, but after baking it was just right."*
>
> – MODESTSTOVE2521

PHOTOS: BRIE GOLDMAN; FOOD STYLING: CHARLIE WORTHINGTON; PROP STYLING: BREANNA GHAZALI

Abbott
Ensure
COMPLETE
nutrition shake
30g PROTEIN
Complete, Balanced Nutrition®
25 Vitamins & Minerals
350 Calories
MUSCLE • IMMUNE • BONE
DIGESTIVE • HEART
VANILLA

HIGH-PROTEIN
FIBER
B VITAMINS*
VITAMIN C
ZINC
CALCIUM
ANTIOXIDANTS†
VITAMIN D
OMEGA-3 ALA‡

COMPLETE, BALANCED NUTRITION® SHAKE

MUSCLE
IMMUNE
BONE
HEART
ENERGY
COMPLETE, BALANCED NUTRITION® FOR

SAVE $4 INSTANTLY
ensure.com/instantcoupon

Ensure STRENGTH & ENERGY

Use as part of a healthy diet.
* Vitamin B12 and folate.
† Vitamins C & E and selenium.
‡ 450mg plant-based omega-3 fatty acid ALA (30% of 1.6g DV).
©2025 Abbott 202521565/February 2025 LITHO IN USA

Abbott
life. to the fullest.®

Million Dollar Baked Beans

HANDS-ON 15 MIN
TOTAL 1 HR, 30 MIN
SERVES 8 **SUBMITTED BY** KATHRYN HENDRIX, RDN

★★★★☆ 7 REVIEWS

10 oz. thick-cut slices bacon, cut in 1-inch pieces
8 oz. ground pork
1 medium onion, chopped (1 cup)
1 medium red bell pepper, chopped (1 cup)
2 (28-oz.) cans baked beans
¼ cup ketchup
2 Tbsp. brown sugar
2 Tbsp. Dijon mustard
1 Tbsp. molasses
1 Tbsp. Worcestershire sauce
2 tsp. cider vinegar

1. Preheat oven to 350°F. Lightly coat 2 (1½-qt.) or 1 (3-qt.) baking dish(es) with cooking spray.

2. Cook bacon in a large skillet over medium heat, stirring occasionally, until crisp, about 10 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour off all but 2 Tbsp. drippings from skillet. Add ground pork, onion, and bell pepper to skillet. Cook over medium heat, stirring and breaking up lumps, until meat is browned and cooked through, 8 to 10 minutes.

3. Stir together baked beans, ketchup, brown sugar, mustard, molasses, Worcestershire, and vinegar in a large bowl. Stir in pork mixture and ½ cup of the bacon. Transfer to prepared baking dish. Sprinkle with remaining bacon.

4. Bake until hot and bubbly and top is caramelized, 55 to 60 minutes.

HIDDEN GEM

PER ⅔ CUP: 466 CAL; 18G FAT (7G SAT); 30G PRO; 51G CARB (7G FIBER, 23G SUGARS); 1,489MG SODIUM

> “*I was never a huge fan of baked beans, but this is so much better than your standard baked beans.*”
>
> – REZZY

Million Dollar Potato Salad

HANDS-ON 25 MIN **TOTAL** 50 MIN
SERVES 16
SUBMITTED BY IZY HOSSACK

★★★★★ 30 REVIEWS

4	**eggs**
3	**lb. Yukon Gold potatoes, peeled and cut into 2-inch pieces**
½	**cup dill pickle juice**
1	**cup finely grated Parmesan cheese (4 oz.)**
½	**cup mayonnaise**
½	**cup sour cream**
1	**Tbsp. Dijon mustard**
¼	**tsp. salt, plus more to taste**
6	**slices bacon**
2	**medium stalks celery, chopped (⅔ cup)**
⅓	**cup finely sliced chives, plus more for garnish**
2	**(1-oz.) dill pickle spears, chopped (¼ cup)**
⅓	**cup crispy fried onions**

1. Fill a large bowl with ice water. Put eggs in a small pot and cover with water. Bring to a boil over high heat, then remove pot from heat. Let stand, covered, 10 minutes. Drain eggs and place in ice bath to cool completely. Peel and quarter eggs.

2. Meanwhile, add potatoes and ¼ cup pickle juice to a large pot of cold salted water. Bring to a boil over high heat; reduce heat to medium and simmer until potatoes are tender, 10 to 15 minutes. Drain potatoes and let cool; chop into bite-size pieces and transfer to a large bowl.

3. Meanwhile, make dressing: Stir together Parmesan, mayonnaise, sour cream, mustard, salt, and remaining ¼ cup pickle juice in a medium bowl. Pour over hot potatoes and stir to coat. Let cool.

4. Fry bacon in a large skillet over medium heat, turning halfway through, 5 to 7 minutes. Drain on paper towels; transfer to a cutting board and chop.

5. Add quartered eggs, celery, bacon, chives, and chopped pickle to potatoes; toss gently to combine. Top with fried onions and garnish with additional chives.

PER ½ CUP: 186 CAL; 11G FAT (3G SAT); 6G PRO; 17G CARB (2G FIBER, 1G SUGARS); 390MG SODIUM

PHOTO (POTATO SALAD): KELSEY HANSEN; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: ADDELYN EVANS

SINCE 1954
Hidden Valley
THE ORIGINAL
Ranch
SEASONING
DRESSING & DIP MIX

Grilled Ranch Chicken Skewers

- 1 tbsp **Hidden Valley® Original Ranch® Seasoning, Dressing & Dip Mix Shaker**
- 3 tbsp extra-virgin olive oil
- 8 chicken tenders or 2 boneless chicken breasts or thighs, cut into 24 1-inch pieces
- 1 large red pepper, cut into 24 1-inch pieces
- 1 large green pepper, cut into 24 1-inch pieces
- 1 red onion, cut into 24 chunks
- 8 wooden skewers, soaked for at least 20 minutes

For safe meat preparation, reference the USDA website.

Scan to get the full recipe.

SINCE 1954
Hidden Valley
THE ORIGINAL
Ranch
SEASONING
DRESSING & DIP MIX

ONLY serious ABOUT Flavor

PHOTO: JASON DONNELLY; FOOD STYLING: KELSEY MOYLAN; PROP STYLING: NATALIE GHAZALI

Chicken Bacon Ranch Rolls

HANDS-ON 20 MIN **TOTAL** 40 MIN
SERVES 16
SUBMITTED BY NICOLE MCLAUGHLIN
NEW RECIPE GO ONLINE TO RATE & REVIEW

1 (25-oz.) pkg. frozen crispy chicken strips (such as Tyson Crispy Chicken Strips) or chicken fingers, cooked as directed and cut into ½-inch pieces
2 cups shredded cheddar cheese (8 oz.)
12 slices bacon, crisp-cooked and crumbled
16 egg roll wrappers
Vegetable oil, for frying
Ranch dressing, for serving

1. Toss together chicken, cheese, and bacon. Arrange about ⅓ cup of mixture in center of an egg roll wrapper. Using a brush or finger, wet edges of wrapper with water; fold bottom corner over filling. Fold in sides, then roll up wrapper, sealing edge with more water as needed. Repeat with remaining chicken mixture and wrappers.

2. Pour oil to a depth of 1 inch in a deep, heavy-bottomed pot or a deep fryer; heat to 350°F (you'll need 2 to 3 cups of oil). Working in batches, fry 2 to 3 rolls at a time, turning occasionally, until golden brown and crisp, 3 to 5 minutes. Drain on a paper towel-lined plate. Repeat with remaining rolls. Let stand 5 to 10 minutes before serving. Serve with ranch dressing.

HIDDEN GEM

PER 1 ROLL: 331 CAL; 18G FAT (5G SAT); 18G PRO; 25G CARB (1G FIBER, 0G SUGARS); 801MG SODIUM

ADVERTISEMENT

Bring the Flavor to the BBQ

Want to add some zest to your cookout? These seriously flavorful Hidden Valley Ranch recipes will spice up your favorite summer foods.

Ranch Burger

- 2 pounds lean ground beef
- 1 packet Hidden Valley Original Ranch Seasoning, Salad Dressing & Recipe Mix
- 1 teaspoon freshly ground black pepper
- 6 hamburger buns, lightly toasted
- 1 medium tomato, sliced
- 6–8 butter lettuce leaves

Chicken Bacon Ranch Pasta Salad

- 1 pound penne pasta
- 2 tablespoons olive oil
- 3 tablespoons Hidden Valley Original Ranch Seasoning, Salad Dressing & Dip Mix Shaker
- 1 cup sour cream
- 2 ½ cups shredded cooked chicken
- ¾ pound bacon, cooked and crumbled
- 1 cup freshly grated Parmesan cheese (optional)

Get cooking! Full instructions and more at HiddenValley.com.

Hidden Valley Ranch
Hidden Valley Ranch SEASONING
Hidden Valley Ranch SEASONING

For safe meat preparation, reference the USDA website.

CHILL OUT

Celebrate sunny days with an old-fashioned ice cream social. Scoop up frozen vanilla custard, then let guests customize their bowls with epic make-ahead sauces that keep hosting simple and sweet.

SUPREME STRAWBERRY TOPPING
p. 48

SALTED CARAMEL SAUCE
p. 48

PRALINE SUNDAE TOPPING
p. 48

PHOTOS: BRIE GOLDMAN; FOOD STYLING: CHARLIE WORTHINGTON; PROP STYLING: BREANNA GHAZALI

FROZEN VANILLA CUSTARD

HANDS-ON 10 MIN **TOTAL** 7 HR, 15 MIN
MAKES 4 CUPS **SUBMITTED BY** CHEF JOHN

★★★★★ 33 REVIEWS

- **⅔ cup sugar**
- **5 egg yolks**
- **Dash of salt**
- **2 cups whipping cream**
- **1 cup milk**
- **2½ tsp. vanilla extract**

1. Beat together sugar, egg yolks, and salt in a medium bowl with an electric mixer at medium-high speed until mixture becomes fluffy and changes from dark golden to pale yellow, about 2 minutes.

2. Heat cream and milk in a heavy medium saucepan over medium heat, stirring occasionally to prevent sticking, just until mixture starts to simmer and little bubbles begin to appear on the surface, 5 to 8 minutes. Remove from heat.

3. Whisk a ladleful of hot cream mixture into egg yolk mixture. Add another ladleful and whisk thoroughly before adding the next (this will prevent the eggs from curdling). Gradually add egg yolk mixture to remaining cream mixture in saucepan, whisking constantly. Return saucepan to medium-low heat. Cook and stir until mixture coats the back of a spoon (165°F), about 8 minutes. Whisk in vanilla, then let cool completely, about 45 minutes. (To cool more quickly, place bowl in a larger bowl filled with ice water.)

4. Pour cooled mixture into an airtight container. Chill, covered, 4 hours (or up to overnight).

5. Pour cold custard mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches consistency of soft ice cream, about 20 minutes. Quickly transfer to an airtight container. Freeze until firm enough to scoop, at least 3 hours (or up to 1 month).

PER ½ CUP: 326 CAL; 26G FAT (15G SAT); 4G PRO; 20G CARB (0G FIBER, 20G SUGARS); 53MG SODIUM

→
MARSHMALLOW HOT FUDGE SAUCE
p. 48

EXTRA RICH

Round out your ice cream bar with Belgian-style butter waffle cookies, sprinkles, maraschino cherries, and sweetened whipped cream.

SUPREME STRAWBERRY TOPPING

(pictured on p. 46)

HANDS-ON 5 MIN **TOTAL** 20 MIN
MAKES 1½ CUPS **SUBMITTED BY** BRAD G REYNOLDS

★★★★★ 782 REVIEWS

Sweet summer berries star in this quintessential ice cream topper.

1	**lb. fresh strawberries, hulled and halved**
⅓	**cup sugar**
1	**tsp. vanilla extract (optional)**

1. Cook strawberries, sugar, and (if using) vanilla in a medium saucepan over medium-high heat, stirring and mashing strawberries until they release their juices, about 2 minutes. Reduce heat to medium-low and simmer until sauce is thickened, about 15 minutes. Remove from heat.

2. Using an immersion blender, lightly blend strawberries until desired consistency. (Or mash mixture with a potato masher until desired consistency.) (To store, chill mixture in an airtight container up to 5 days.)

PER 2 TBSP.: 34 CAL; 0G FAT; 0G PRO; 9G CARB (1G FIBER, 7G SUGARS); 0MG SODIUM

> *"I'll add some espresso powder next time. It really brings out the chocolate flavor."*
>
> – TERI

MARSHMALLOW HOT FUDGE SAUCE

(pictured on p. 47)

HANDS-ON 10 MIN **TOTAL** 10 MIN
MAKES 3¼ CUPS **SUBMITTED BY** JENNY

★★★★★ 29 REVIEWS

30	**large marshmallows**
⅔	**cup whole milk**
¼	**cup butter**
⅛	**tsp. salt**
1	**(12-oz.) pkg. semisweet chocolate chips**
1½	**tsp. vanilla extract**

Cook marshmallows, milk, butter, and salt in a large saucepan over low heat, stirring often, until marshmallows melt, about 5 minutes. Add chocolate chips and vanilla. Cook, stirring often, until chocolate is melted and sauce is smooth, about 5 minutes more. Serve warm. (To store, chill in an airtight container up to 2 weeks.)

PER 2 TBSP.: 112 CAL; 6G FAT (4G SAT); 1G PRO; 16G CARB (1G FIBER, 12G SUGARS); 37MG SODIUM

SALTED CARAMEL SAUCE

(pictured on p. 46)

HANDS-ON 15 MIN **TOTAL** 15 MIN
MAKES 1¼ CUPS **SUBMITTED BY** KATHRYN HENDRIX, RDN, LD
NEW RECIPE GO ONLINE TO RATE & REVIEW

Serve sauce with flaky salt, such as Maldon, to take it over the top.

1	**cup sugar**
¼	**cup water**
⅔	**cup whipping cream**
5	**Tbsp. butter, cut up**
¼	**tsp. salt**

1. Cook sugar and water in a 1½-qt. heavy-bottomed saucepan over medium heat, stirring occasionally, until sugar dissolves.

2. Attach a candy thermometer to side of saucepan. Increase heat to medium-high. Boil, occasionally swirling pan to disperse caramel evenly, about 8 minutes or until caramel is a deep-amber color and thermometer registers 360° to 370°F. Remove from heat.

3. Slowly whisk in cream until smooth. (Be careful, as the mixture will bubble up vigorously.) Whisk in butter until smooth and incorporated. Stir in salt; let cool slightly before serving. (To store, transfer sauce to a jar; let cool completely. Chill up to 2 weeks.)

PER 2 TBSP.: 183 CAL; 12G FAT (7G SAT); 1G PRO; 21G CARB (0G FIBER, 21G SUGARS); 108MG SODIUM

> *"For a thicker consistency, I use a 5-oz. can of evaporated milk and whisk it in slowly, adding just a little at a time, in Step 2."*
>
> – ERKEE

PRALINE SUNDAE TOPPING

(pictured on p. 46)

HANDS-ON 10 MIN **TOTAL** 30 MIN
MAKES 3½ CUPS
SUBMITTED BY BEA CARTER

★★★★½ 53 REVIEWS

6	**Tbsp. butter**
½	**(12-oz.) pkg. large marshmallows (about 24)**
1¾	**cups packed brown sugar**
3	**Tbsp. light corn syrup**
⅛	**tsp. salt**
1	**(12-oz.) can evaporated milk**
¾	**cup chopped pecans, toasted**
1½	**tsp. vanilla extract**

1. Melt butter in a large saucepan over low heat. Stir in marshmallows, brown sugar, corn syrup, and salt. Bring to a boil over low heat, stirring constantly, about 15 minutes. Continue boiling over low heat, stirring constantly, 1 minute more. Remove from heat; let cool 5 minutes.

2. Stir in evaporated milk, pecans, and vanilla until combined. Let cool completely before serving. (To store, chill in an airtight container up to 1 month.)

PER 2 TBSP.: 162 CAL; 6G FAT (3G SAT); 2G PRO; 26G CARB (0G FIBER, 23G SUGARS); 62MG SODIUM

PHOTO: (SPRINKLES) ISTOCKPHOTO

Maryland

Wes Moore
GOVERNOR

Maryland, by the numbers.

YOU'RE WELCOME

With five distinct regions, Maryland is filled with diverse experiences and landscapes waiting to be discovered. For a unique view into this unique state, let's look at its most noteworthy numbers.

142,000

is how many acres of state parks Maryland boasts. It's a huge number, and it includes everything from the expansive, mountainous terrain in Western Maryland to the tranquil coastlines and wild ponies of Assateague Island. Outdoor lovers can fly-fish in the mountains' winding rivers, birdwatch across the Chesapeake Bay's wetlands or hike and bike the state's Trail System Second-to-None.

Fort McHenry
Photo Credit: Ken Stanek Photography

Green Ridge State Forest

9/14/1814

is when our national anthem, "The Star-Spangled Banner," was written. It was penned by Francis Scott Key near Baltimore's Fort McHenry. With its beautifully preserved grounds and frequent historical re-enactments, this national monument is a great place to dive into Maryland's past.

Heading east, it's easy to see why Maryland is considered The Most Powerful Underground Railroad Storytelling Destination in the World. The Eastern Shore offers multiple landmarks honoring Freedom Fighter icons like Harriet Tubman and Frederick Douglass. Sites such as the Bucktown General Store and the Harriet Tubman Underground Railroad Visitors Center provide a compelling mix of historically accurate experiences and modern-day interpretations.

And of course, Maryland's many town centers are not to be missed. Cities like Annapolis, Frederick and Baltimore provide unmatched historical charm through their preserved architecture, cobblestone streetways, walking tours and more.

1 DOZEN

is the typical order size for steamed crabs. Eating crabs in Maryland is about more than tasting the state's culinary treasure. It's about taking part in a communal rite of passage. All visitors are invited and encouraged to find a crab house, sit down and connect over this delicious and truly unique experience. Some of the most popular stops can be found along the famed Crab & Oyster Trail, a driving journey that celebrates the culinary delights and rich heritage of Maryland's seafood.

Beyond the world-famous steamed crabs, crab cakes and raw oysters, travelers will also discover an impressive range of authentic international fare and an ever-expanding lineup of 100 craft breweries, 70 wineries and 30 distilleries.

Hungry for a taste of Maryland before you visit? Try this classic crab cake recipe.

Real Maryland Crab Cakes

INGREDIENTS:

- 1 pound jumbo lump, handpicked Maryland crabmeat
- ½ cup breadcrumbs
- 1 egg, beaten
- 5 tbsp mayonnaise
- 1 tbsp finely chopped parsley
- 1 tbsp Worcestershire sauce
- 1 tsp mustard
- 1 tbsp crab seasoning

STEP 1:

Combine breadcrumbs, egg, mayonnaise, parsley, Worcestershire sauce, mustard and crab seasoning, and mix well.

STEP 2:

Pour mixture over crabmeat and fold in, taking care not to break up the lumps.

STEP 3:

Form into six cakes and pat until just firm, then deep-fry in 350°F canola oil 2-3 minutes until golden brown.

ROCKVILLE · SILVER SPRING · GAITHERSBURG · GERMANTOWN · BETHESDA ·
ENTIRELY MARYLAND
Distinctly Different
VISIT MONTGOMERY
MARYLAND'S CULTURAL CAPITAL™
Maryland
MONTGOMERY COUNTY
VisitMontgomery.com/Weekend

Nick's Fish House

TRUE TALBOT. TRUE CHESAPEAKE.
TRUE FLAVORS
SCAN FOR OUR NEW TRAVEL GUIDE
Maryland
TALBOT COUNTY
Talbot COUNTY
EASTON • OXFORD •
ST. MICHAELS • TILGHMAN ISLAND
410-770-8000 | TourTalbot.org

7,700 is how many miles of shoreline Maryland offers. Whether in, on or by the water, there are endless experiences to soak up. With so many activities and an expansive state-wide water trail system, all anchored by the magnificent Chesapeake Bay, the only question is where to start.

Water lovers can charter historic sailboat tours, enjoy deep sea fishing excursions, soak up the sun on Ocean City's beaches, indulge in waterfront seafood feasts and so much more.

18 is how many designated Scenic Byways there are in Maryland. Covering more than 2,400 miles, these beautiful driving routes span the state and help visitors effortlessly discover historical points of interest, picturesque overlooks and quaint spots to dine and shop. It just goes to show that the best way to explore Maryland is by taking the road less traveled.

1 is how many Maryland visits it will take for your family to enjoy a delightfully unexpected getaway.

Waredaca Brewing Company

Stay for days to experience it all. Plan your trip at ***visitmaryland.org.***

Happy Place
FOUND
Do more of what you love at VisitFrederick.org
VISIT Frederick CITY & COUNTY
Maryland FREDERICK COUNTY

Burnside Bridge
Antietam National Battlefield

History - It's in Our Nature.

YOU'RE WELCOME

to Make it a Historic Adventure!

250 EST. 1776 WASHINGTON COUNTY, MD

Visit HAGERSTOWN & Washington County Convention and Visitors Bureau

Maryland WASHINGTON COUNTY

visithagerstown.com

THE Deep Creek EXPERIENCE
EXPLORE THE GREAT OUTDOORS
888.387.5237
visitdeepcreek.com
Maryland GARRETT COUNTY

Stay for days to experience it all. Plan your trip at ***visitmaryland.org.***

YOU'RE WELCOME

allrecipes

IN GOOD TASTE

RECIPES, PRODUCTS, EVENTS, AND PROMOTIONS

Monica Chavez, @house.of.esperanza

BE PARTY READY

Get your home summer-ready with easy refresh tips, like stocking up on fresh condiments and discarding expired ones with confidence in Glad® ForceFlex™ MaxStrength Trash Bags, with a 2X reinforced top* for over-the-top strength.

For more entertaining ideas check out @house.of.esperanza on Instagram.

*vs. Glad 13-gal. ForceFlex bag. Certain trademarks used under license from The Procter & Gamble Company or its affiliates.

TRANSFORM BURGERS WITH HELLMANN'S

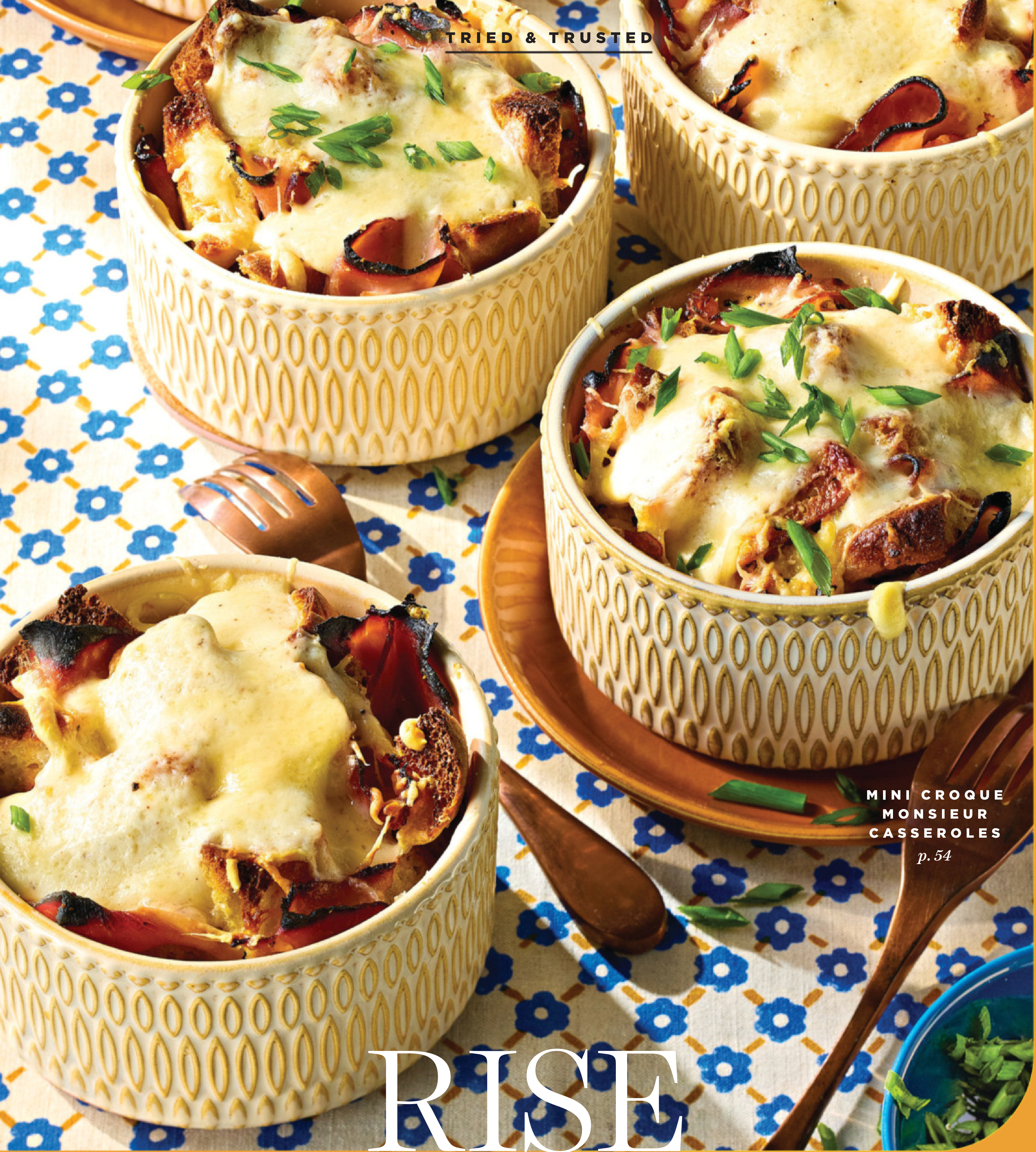
Add Hellmann's mayonnaise as a secret ingredient inside your burger mixture for the juiciest burgers. Make them rich & creamy by topping with Hellmann's mayonnaise.

Find recipe inspiration at hellmanns.com

A NEW WAY TO SAVE RECIPES

Found a recipe you loved on Allrecipes? Just tap the heart icon on any recipe to save it for later. Then, find everything you've hearted—from us or other great brands, like FOOD & WINE, Eatingwell, Southern Living, Real Simple, or Better Homes & Gardens—in MyRecipes, our new recipe box.

Get started at myrecipes.com



MINI CROQUE MONSIEUR CASSEROLES
p. 54

RISE & DINE

Start your day feeling like a million bucks WHEN YOU SERVE UP ONE OF THESE MORNING CROWD-PLEASERS. STUFFED FRENCH TOAST, BREAKFAST CASSEROLES, CANDIED BACON, AND MORE—THERE'S SOMETHING FOR EVERYONE.

PHOTOS: BRIE GOLDMAN; FOOD STYLING: SAMMY MILA; PROP STYLING: JOSEPH WANEK AND GABRIEL GRECO

→

PB&J Stuffed French Toast

HANDS-ON 10 MIN **TOTAL** 20 MIN
SERVES 4 **SUBMITTED BY** NICOLE MCLAUGHLIN

★★★★½ 2 REVIEWS

Use thick-cut bread slices to stand up to the decadent filling.

8	**thick slices brioche (about ¾-inch thick)**
4	**Tbsp. peanut butter**
4	**Tbsp. desired-flavor jelly**
3	**eggs**
½	**cup whole milk**
½	**tsp. cinnamon**
4	**tsp. butter**
	Maple-flavor syrup and/or powdered sugar, for serving

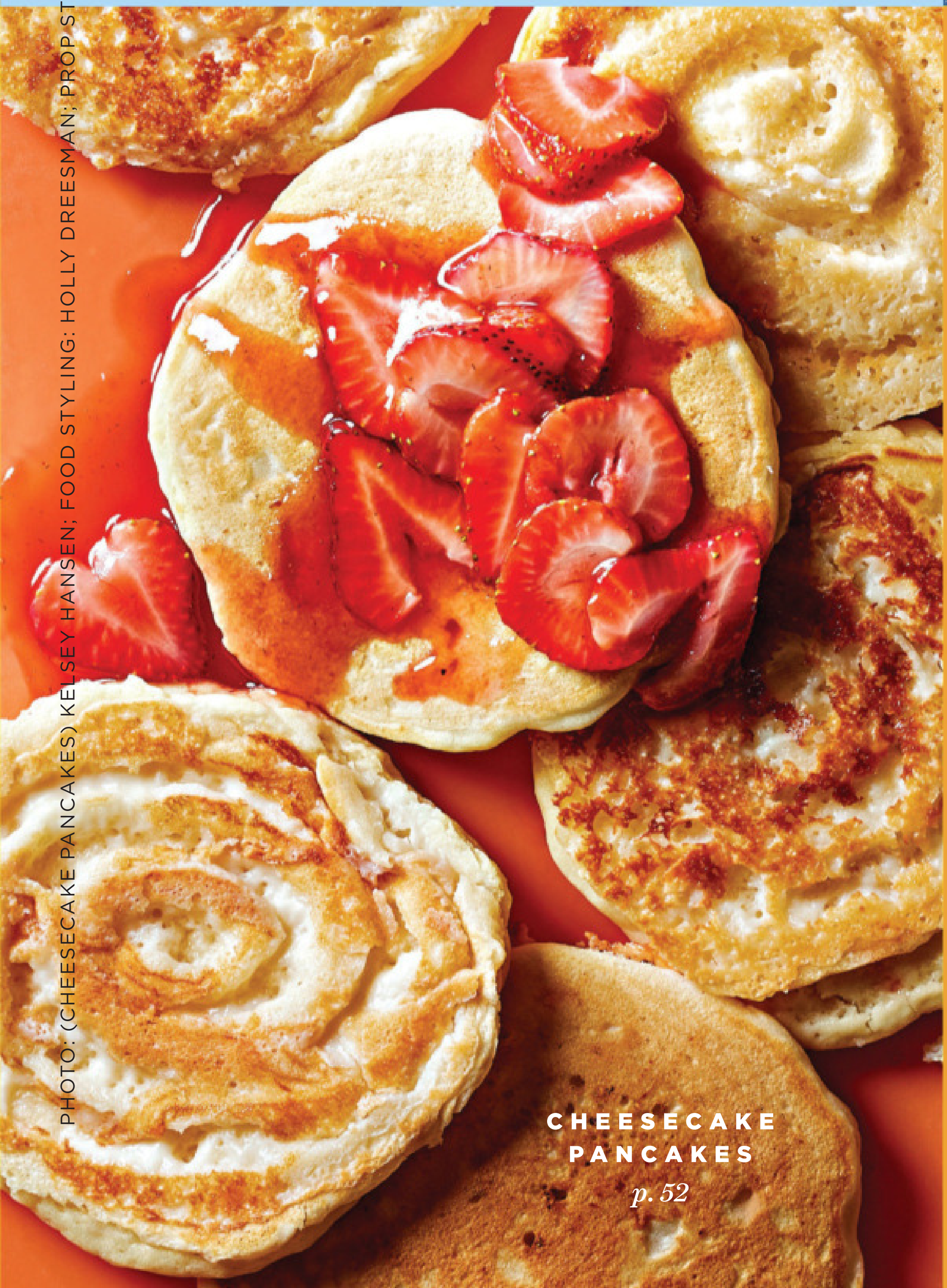
1. Spread 4 brioche slices evenly with peanut butter and jelly; top with remaining brioche slices to make 4 sandwiches.

2. Whisk together eggs, milk, and cinnamon in a shallow dish. Dip 1 sandwich in egg mixture, turning once, allowing egg mixture to soak in just slightly; transfer dipped sandwich to a plate, allowing excess mixture to drip off. Repeat with remaining sandwiches.

3. Melt 2 tsp. butter in a large skillet over medium heat. Cook 2 sandwiches, turning once, until golden and toasted, 6 to 8 minutes. Transfer to a clean plate; cover to keep warm. Repeat with remaining butter and sandwiches. Serve sandwiches with syrup and/or powdered sugar.

HIDDEN GEM ***QUICK***

PER 1 SANDWICH: 483 CAL; 22G FAT (8G SAT); 15G PRO; 59G CARB (3G FIBER, 20G SUGARS); 570MG SODIUM



CHEESECAKE PANCAKES
p. 52

PHOTO: (CHEESECAKE PANCAKES) KELSEY HANSEN; FOOD STYLING: HOLLY DRESSMAN; PROP STYLING: ADDELYN EVANS

←

EXTRA RICH

Level up pancakes with a cream cheese swirl and a fresh strawberry topper. For even more richness, serve with powdered sugar and/or sweetened whipped cream.

CANDIED BACON

> “The rice vinegar is crucial and makes all the difference. I recommend doubling the candy mixture. My family and friends love it so much!”
>
> – BRIGHTTARO8538

Cheesecake Pancakes

(pictured on p. 51)

HANDS-ON 15 MIN **TOTAL** 30 MIN
SERVES 10
SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

8 oz. fresh strawberries, hulled and chopped
¾ cup strawberry jam
4 oz. cream cheese, softened
5 Tbsp. sugar
2 tsp. whole milk
¼ tsp. vanilla extract
1¾ cups flour
2 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
1 egg, lightly beaten
1½ cups buttermilk
3 Tbsp. vegetable oil

1. For topping, stir together strawberries and jam in a small saucepan. Simmer over medium heat until jam melts and mixture is heated through. Remove from heat; cover to keep warm.

2. Meanwhile, for cream cheese swirl, combine cream cheese, 3 Tbsp. sugar, the milk, and vanilla in a medium bowl; beat with an electric mixer at medium speed until smooth. Transfer to a pastry bag or a zip-top plastic bag with a corner snipped off.

3. For pancake batter, stir together flour, baking powder, baking soda, salt, and the remaining 2 Tbsp. sugar in a large bowl.

4. In a medium bowl, whisk together egg, buttermilk, and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter will be slightly lumpy).

5. Heat a very large nonstick skillet or griddle over medium heat. Coat with cooking spray. Pour ⅓-cup portions of batter into skillet. Reduce heat to medium-low. Cook pancakes until bottoms are golden brown, edges are slightly dry, and bubbles form at edges, 2 to 3 minutes.

6. Pipe a swirl of cream cheese onto each pancake, starting from center. Coat pancake tops with cooking spray. Flip and cook 2 to 3 minutes more. Repeat with remaining batter and cream cheese mixture. Serve with strawberry topping.

HIDDEN GEM ***QUICK***

PER 1 PANCAKE AND ABOUT 3 TBSP. TOPPING: 287 CAL; 10G FAT (3G SAT); 5G PRO; 45G CARB (1G FIBER, 25G SUGARS); 341MG SODIUM

Candied Bacon

HANDS-ON 10 MIN
TOTAL 1 HR, 5 MIN **SERVES** 12
SUBMITTED BY CHEF JOHN

★★★★½ 155 REVIEWS

A candied mixture of brown sugar, maple syrup, rice vinegar, and black pepper upgrades bacon to million-dollar status.

¼ cup packed brown sugar
2 Tbsp. rice vinegar
2 Tbsp. pure maple syrup
¼ tsp. black pepper
1 lb. thick-cut slices bacon

1. Preheat oven to 350°F. Whisk together brown sugar, vinegar, maple syrup, and pepper in a small bowl.

2. Arrange bacon slices in an even layer on a wire rack set on a foil-lined large rimmed baking sheet.

3. Bake 10 minutes. Turn slices; bake 5 minutes more. Increase oven temperature to 375°F. Brush bacon with brown sugar mixture; bake about 40 minutes more, basting with brown sugar mixture every 5 minutes, until bacon is browned and desired crispiness. Let cool slightly before serving.

GLUTEN-FREE

PER 1 SLICE: 194 CAL; 11G FAT (4G SAT); 17G PRO; 7G CARB (0G FIBER, 6G SUGARS); 632MG SODIUM

PHOTO: (CANDIED BACON) KELSEY HANSEN; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: ADDELYN EVANS

OOEY-GOOEY CINNAMON BUNS
p. 54

> *"The buns were light and fluffy. Try adding maple syrup to the sauce next time to give them extra gooeyness. It's a keeper."*
>
> – MSBOOTHEEL

Ooey-Gooey Cinnamon Buns

(pictured on p. 53)

HANDS-ON 25 MIN
TOTAL 3 HR, 10 MIN **SERVES** 15
SUBMITTED BY DAKOTA KELLY

★★★★★ 1,150 REVIEWS

Light and fluffy buns are coated in a brown sugar glaze for a sweet start to the morning.

For Dough

½ cup warm water (about 110°F)
1 (0.25-oz.) pkg. active dry yeast
1 tsp. plus ¼ cup white sugar
½ cup whole milk
¼ cup unsalted butter
1 tsp. salt
2 eggs
4 cups flour

For Glaze

1 cup unsalted butter
1 cup packed brown sugar
½ cup chopped pecans

For Filling

¾ cup packed brown sugar
½ cup chopped pecans
1 Tbsp. cinnamon
¼ cup unsalted butter, softened

Make Dough

1. Pour the warm water into a liquid measuring cup. Add yeast and 1 tsp. white sugar; stir until dissolved. Let stand until foamy, about 10 minutes.

2. Meanwhile, warm milk in a small saucepan over medium heat until it just starts to bubble around edges; do not boil. Remove from heat. Stir in butter, salt, and remaining ¼ cup white sugar until melted. Let cool until lukewarm (120°F to 130°F).

3. Lightly whisk eggs in a large bowl. Add yeast mixture, lukewarm milk mixture, and 1½ cups flour; stir until well combined. Stir in remaining 2½ cups flour, ½ cup at a time, stirring well after each addition, until dough comes together. (Stir by hand or mix with an electric mixer at medium speed.)

4. Turn dough out onto a lightly floured surface and knead until a soft, elastic, sticky dough forms, about 8 minutes. Form dough into a ball and put in a large, lightly greased bowl, turning to coat. Cover; let rise in a warm place (75°F to 80°F) until doubled in size, about 1 hour.

Make Glaze

5. Meanwhile, grease a 9x13-inch baking pan. Melt butter in a small saucepan over medium heat. Whisk in brown sugar until smooth. Pour glaze into prepared pan, tilting pan to spread into an even layer; sprinkle with pecans.

Make Filling

6. Stir together brown sugar, pecans, and cinnamon in a small bowl.

Assemble Rolls

7. When dough has doubled in size, turn it out onto a lightly floured surface. Roll into a 14x18-inch rectangle. Spread softened butter over dough, leaving a ½-inch border. Evenly sprinkle with filling. Starting on a long end, tightly roll up dough to form a log; pinch seam to seal. Cut log crosswise into 15 equal portions. Arrange rolls, cut sides down, over glaze in prepared pan. Cover; let rise in a warm place (75°F to 80°F), until doubled in size, 1 to 1½ hours.

8. Preheat oven to 375°F. Uncover rolls and bake until golden brown, about 25 minutes.

9. Let cool in pan 3 minutes, then invert onto a serving platter so glaze is on top. Scrape any remaining glaze from pan onto rolls. Serve warm.

PER 1 ROLL: 464 CAL; 25G FAT (12G SAT); 6G PRO; 56G CARB (2G FIBER, 29G SUGARS); 179MG SODIUM

> *"I used cubed regular sourdough bread and the recipe turned out fantastic!"*
>
> – CATHY R

Mini Croque Monsieur Casseroles

(pictured on p. 50)

HANDS-ON 20 MIN
TOTAL 1 HR, 15 MIN
SERVES 8 **SUBMITTED BY** NICOLE MCLAUGHLIN

★★★★★ 1 REVIEW

Easily feed a crowd with this casserole version of the French classic.

10 Tbsp. butter
2 Tbsp. Dijon mustard
12 sourdough English muffins, cubed
8 eggs
1¼ cups half-and-half
¾ tsp. salt
¾ tsp. black pepper
8 oz. sliced deli ham, torn into bite-size pieces
3 cups shredded Swiss or Gruyère cheese (12 oz.)
¼ cup flour
⅛ tsp. nutmeg
2 cups whole milk
3 Tbsp. freshly grated Parmesan cheese
Chopped fresh green onions, for garnish

1. Preheat oven to 375°F. Lightly grease 8 (12-oz.) broiler-proof ramekins. Arrange oven racks with one in center and one about 6 inches from heat source.

2. Melt 6 Tbsp. butter in a small saucepan over medium-low heat; whisk in mustard. Put English muffin cubes in a large bowl. Drizzle with melted butter mixture; toss to coat evenly. Spread onto 2 (10x15-inch) baking sheets. Bake on center rack until lightly toasted, 18 to 20 minutes.

3. Meanwhile, whisk together eggs, half-and-half, and ½ tsp. each salt and pepper in a medium bowl.

4. In a large bowl, toss together toasted English muffin cubes, ham, and 2 cups Swiss cheese. Divide mixture among prepared ramekins. Evenly pour egg mixture into each ramekin, pressing lightly with back of a spoon to submerge English muffin cubes in egg mixture. Let stand 10 minutes before baking.

5. Sprinkle ramekins with remaining 1 cup Swiss cheese. Transfer ramekins to a large rimmed baking sheet. Bake, uncovered, 20 to 25 minutes, until a knife inserted in center comes out clean and an instant-read thermometer registers 160°F.

6. Meanwhile, melt remaining 4 Tbsp. butter in a medium saucepan over medium heat. Whisk in flour, nutmeg, and remaining ¼ tsp. each salt and pepper. Whisk in milk. Cook, stirring constantly, until thickened and bubbly; cook 1 minute more. Remove from heat and let stand until casseroles are done.

7. Remove ramekins from oven and preheat broiler. Pour cream sauce evenly over ramekins and top evenly with Parmesan. Broil until bubbly and tops are lightly browned, 2 to 3 minutes. Let stand 5 minutes before serving. Garnish with green onions.

HIDDEN GEM

PER RAMEKIN: 690 CAL; 41G FAT (23G SAT); 35G PRO; 48G CARB (3G FIBER, 8G SUGARS); 1,275MG SODIUM

ALL NEW from the 5-Star Experts at

allrecipes®

Get the best rated & reviewed recipes from America's most-trusted cooking resource!

allrecipes
Keepers
175+ RECIPES
TO MAK

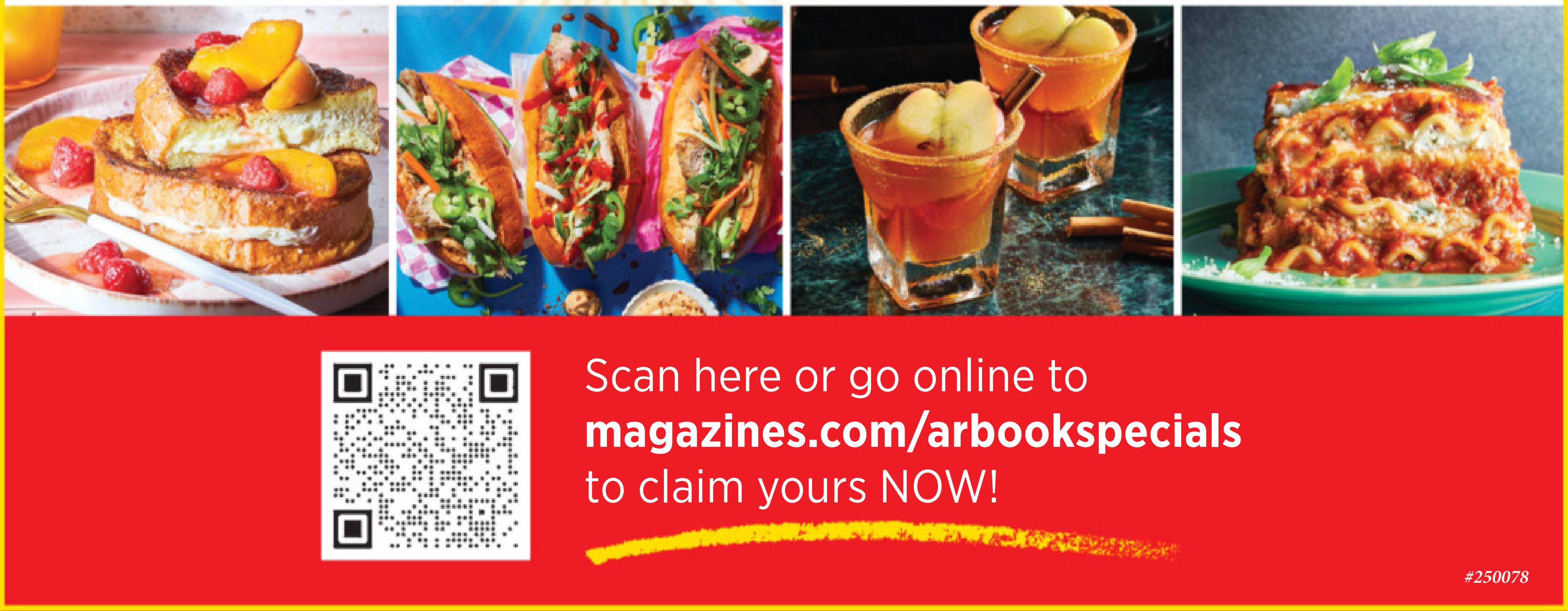
HURRY ...
DON'T MISS OUT!

Discover over 175 recipes guaranteed to please your palette and wow your friends and family!

This sturdy, hardcover book is filled with everything you need ...

- **Step-by-step instructions** that make every dish a cinch
- **Mouthwatering full-color photos** of every recipe
- **Easy-to-get ingredients** with money-stretching secrets
- **Time-saving** tips & techniques
- **BONUS recipes** published here for the first time ever
- **Plus FREE delivery ...**

Get it all ... plus so much more! RSVP today



Scan here or go online to
magazines.com/arbookspecials
to claim yours NOW!

#250078

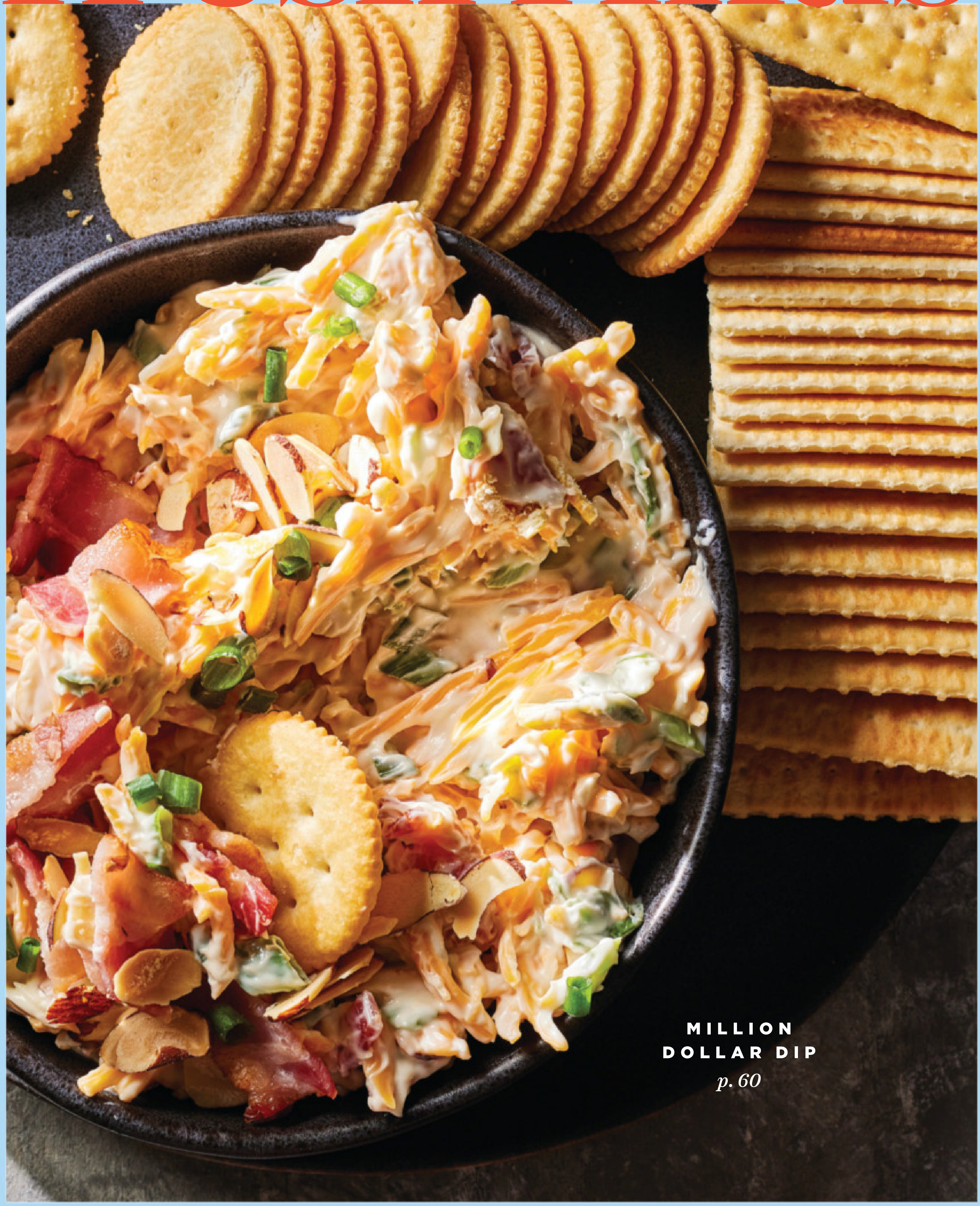
Make your burger irresistibly
rich &
creamy
HELLMANN'S
EST.1913
REAL
MAYONNAISE
Made with Cage Free Eggs
Richard Hellmann

SCAN HERE

For Delicious Recipes and More
hellmanns.com

FLAVORS, IDEAS, AND RECIPES
TO SAVOR RIGHT NOW
↓

fresh finds



MILLION DOLLAR DIP
p. 60

PHOTOS: BRIE GOLDMAN; FOOD STYLING: SAMMY MILA; PROP STYLING: JOSEPH WANEK

BIG DIPPERS *p. 58* **SUN-UP SLIDERS** *p. 62*
MAC ATTACK *p. 64* **DEATH BY CHOCOLATE** *p. 70* **NICE SLICE** *p. 76*
GET STUFFED *p. 84* **THE SWEET SPOT** *p. 88*

BIG DIPPERS

FOR COMFORT YOU CAN SCOOP, LOOK NO FURTHER THAN THESE CHEESY, CREAMY, AND DECADENT DIPS.

WHITE
CHIKEN CHILI
DIP

PHOTOS: BRIE GOLDMAN; FOOD STYLING: SAMMY MILA; PROP STYLING: JOSEPH WANEK

SOFTENING CREAM CHEESE

To soften cream cheese, put unwrapped cream cheese on a microwave-safe dish and microwave on High, 15 seconds.

FRIED PICKLE DIP

HANDS-ON 10 MIN
TOTAL 1 HR, 10 MIN **SERVES** 6
SUBMITTED BY CATHERINE JESSEE

★★★★⯪ 8 REVIEWS

Toasted panko, chopped pickles, and crushed potato chips top off this sour cream-based dip that mimics fried pickles but with far less effort.

- **¾ cup drained and chopped dill pickles (from one 6-oz. jar)**
- **1 (8-oz.) pkg. cream cheese, softened (tip, above)**
- **½ cup sour cream**
- **2 Tbsp. dill pickle juice, or more to taste**
- **¼ cup seasoned panko bread crumbs, toasted**
- **1½ tsp. chopped fresh dill**
- **Wavy and/or salt-and-vinegar potato chips, for serving, plus crushed chips for garnish**

1. Stir together ½ cup chopped pickles, the cream cheese, sour cream, and pickle juice in a medium bowl until smooth and combined.

2. Chill, covered, at least 30 minutes (or up to 3 hours). Bring to room temperature before serving, about 30 minutes. Top with panko, dill, and remaining ¼ cup chopped pickles. Garnish with crushed potato chips. Serve with potato chips.

HIDDEN GEM ***VEGETARIAN***

PER ¼ CUP DIP: 182 CAL; 17G FAT (10G SAT); 3G PRO; 5G CARB (0G FIBER, 2G SUGARS); 387MG SODIUM

WHITE CHICKEN CHILI DIP

HANDS-ON 10 MIN **TOTAL** 50 MIN
SERVES 24 **SUBMITTED BY** NICOLE MCLAUGHLIN
NEW RECIPE GO ONLINE TO RATE & REVIEW

No broth? No problem. All the flavors and texture of white chicken chili but in a creamy dip.

- **2 tsp. olive oil**
- **½ cup finely chopped onion**
- **1 (15-oz.) can white beans, such as great northern or cannellini beans, rinsed and drained**
- **¾ cup sour cream**
- **1 (8-oz.) pkg. cream cheese, softened (tip, above left)**
- **2 (4-oz.) cans diced green chiles**
- **2 Tbsp. hot sauce (such as Tabasco), or to taste**
- **1½ tsp. chili powder**
- **¾ tsp. salt**
- **½ tsp. cumin**
- **2 cups chopped cooked chicken**
- **2 cups shredded pepper Jack cheese (8 oz.)**
- **Chopped fresh cilantro and/or fresh jalapeño pepper slices, for garnish**
- **Tortilla chips and/or corn chips, for serving**

1. Preheat oven to 375°F. Heat oil in a small skillet over medium-high heat. Add onion; cook, stirring frequently, until softened, about 3 minutes.

2. Place beans in a medium bowl and mash with a fork until slightly creamy but still retain some shape. Add cooked onions, the sour cream, cream cheese, green chiles, hot sauce, chili powder, salt, and cumin; stir until combined. Fold in chicken and pepper Jack cheese until combined. Transfer mixture to a 1½- to 2-qt. baking dish.

3. Bake until bubbly and lightly browned on top, about 30 minutes. Let stand 5 to 10 minutes before serving. Garnish with cilantro and/or jalapeños. Serve with tortilla chips.

HIDDEN GEM

PER ¼ CUP DIP: 120 CAL; 8G FAT (4G SAT); 7G PRO; 5G CARB (1G FIBER, 2G SUGARS); 229MG SODIUM

MILLION DOLLAR DIP

(pictured on p. 57)

HANDS-ON 15 MIN **TOTAL** 1 HR, 15 MIN
SERVES 24 **SUBMITTED BY** CHEF JOHN

★★★★½ 66 REVIEWS

This 1950s dip is also known as "Neiman Marcus Dip." It debuted at the Zodiac Room—the restaurant located at the flagship Neiman Marcus department store.

6 slices bacon
1½ cups mayonnaise
2 cups shredded sharp cheddar cheese (8 oz.)
½ cup thinly sliced green onions
½ cup sliced almonds, toasted
Pinch of cayenne pepper
Desired dippers, such as crackers and/or vegetables, for serving

1. Cook bacon in a large skillet over medium-high heat, turning occasionally, until crisp and evenly browned, 8 to 10 minutes. Drain bacon on a paper towel-lined plate; roughly chop.

2. Stir together mayonnaise and cheese in a medium bowl. Gently stir in bacon, green onions, almonds, and cayenne. Chill, covered, at least 1 hour (or up to 3 days). Serve with desired dippers.

PER 2 TBSP. DIP: 153 CAL; 15G FAT (4G SAT); 3G PRO; 1G CARB (1G FIBER, 0G SUGARS); 181MG SODIUM

MILLION DOLLAR QUESO DIP

REHEAT

Place dip in a microwave-safe dish and microwave on High in 30-second increments, stirring after each, until heated through (165°F).

HANDS-ON 10 MIN **TOTAL** 2 HR, 15 MIN
SERVES 32 **SUBMITTED BY** PEPPERBELLYPETE
NEW RECIPE GO ONLINE TO RATE & REVIEW

1 lb. ground beef sirloin
8 oz. bulk pork sausage
1¼ lb. yellow or white block American cheese, cubed
1 (15-oz.) jar roasted garlic Alfredo sauce
4 oz. pepper Jack cheese, cubed
4 oz. cheddar cheese, cubed
1 (10-oz.) can diced tomatoes and green chiles (such as Ro-Tel)
1 (4-oz.) can diced green chiles
¼ cup sliced green onions (4 green onions; green and pale green parts only)
1 Tbsp. chili powder
2 tsp. Worcestershire sauce
2 tsp. cayenne pepper hot sauce (such as Frank's RedHot)
Pickled jalapeño slices, for serving
Tortilla chips, for serving

1. Working in batches if needed, cook beef and sausage in a very large skillet over medium heat, stirring and breaking up lumps, until browned and cooked through, about 8 minutes. Transfer to a 4-qt. slow cooker.

2. Add American cheese, Alfredo sauce, pepper Jack cheese, cheddar cheese, diced tomatoes, green chiles, green onions, chili powder, Worcestershire, and hot sauce; stir to combine. Cook on High 2 to 3 hours. Serve with jalapeño slices and chips. (To store, chill in an airtight container up to 5 days.)

PER ¼ CUP DIP: 149 CAL; 12G FAT (6G SAT); 10G PRO; 2G CARB (0G FIBER, 1G SUGARS); 465MG SODIUM

INGREDIENT SWAP

Vodka, gin, white balsamic vinegar, or fresh lemon juice can be used in place of the vermouth.

↓

PESTO-FETA LAYER DIP

HANDS-ON 20 MIN **TOTAL** 1 HR, 20 MIN
SERVES 45 **SUBMITTED BY** DANA COLE

★★★★⯪ 332 REVIEWS

Layers of pine nuts, sun-dried tomatoes, pesto, and feta create a flavor-packed party pleaser.

12 oz. feta cheese, crumbled
1 cup butter, softened
1 (8-oz.) pkg. cream cheese, softened
3 Tbsp. dry vermouth (tip, above)
1 shallot, minced
2 cloves garlic, minced
¼ tsp. ground white pepper
½ cup pine nuts, toasted
1 cup chopped drained oil-packed sun-dried tomatoes
¾ cup prepared pesto
Desired dippers, such as toasted pita bread, baguette slices, and/or vegetable dippers, for serving

1. Blend together feta, butter, cream cheese, vermouth, shallot, garlic, and white pepper in a food processor.

2. Layer ingredients into a 1½- or 2-qt. serving bowl or dish in the following order: half each of the pine nuts, sun-dried tomatoes, pesto, and cheese mixture, smoothing carefully after each layer. Repeat layers once more. Chill, covered, at least 1 hour (or up to 3 days). Serve with desired dippers.

VEGETARIAN

PER 2 TBSP DIP.: 106 CAL; 10G FAT (5G SAT); 2G PRO; 2G CARB (0G FIBER, 1G SUGARS); 167MG SODIUM

> “I added half the amount of butter. Folks raved about it.”
>
> – **AMY WITHEROW**

SUN-UP SLIDERS

Wake up to breakfast bakes that feed a crowd. Stacked with all the best A.M. flavors, these special sammies take brunch way beyond basic.

Bacon-Stuffed French Toast Sliders

HANDS-ON 15 MIN **TOTAL** 35 MIN
SERVES 12
SUBMITTED BY NICOLE MCLAUGHLIN

★★★★★ 2 REVIEWS

1 lb. sliced bacon
1 (12-oz.) pkg. Hawaiian sweet rolls (12 rolls)
3 Tbsp. butter, softened
¼ cup packed brown sugar
⅛ tsp. cayenne pepper, or more to taste
2 eggs
⅓ cup half-and-half
1 Tbsp. pure maple syrup, plus more for serving
1 tsp. vanilla extract
¼ tsp. salt
Powdered sugar, for serving

1. Preheat oven to 350°F. Line a 10x15-inch rimmed baking sheet with foil. Arrange bacon in an even layer on prepared baking sheet. Bake until browned and crisp, about 15 minutes. Drain bacon on a paper towel-lined plate.

2. Meanwhile, generously coat a 9x13-inch baking dish with cooking spray. Reduce oven temperature to 325°F. Put Hawaiian roll loaf on a cutting board. Holding a knife parallel to cutting board, halve loaf horizontally. Spread 2 Tbsp. butter on cut side of loaf bottom. Top evenly with brown sugar; sprinkle with cayenne. Arrange bacon over brown sugar. Carefully transfer topped loaf bottom to prepared baking dish.

3. In another 9x13-inch baking dish, whisk together eggs, half-and-half, maple syrup, vanilla, and salt. Add loaf top to egg mixture. Turn to coat until lightly soaked; allow excess egg mixture to drip off. Place cut-side down over bacon layer in baking dish.

4. Cover dish with foil. Bake 15 minutes. Remove foil and bake until golden brown and lightly toasted, 5 to 10 minutes more.

5. Spread remaining 1 Tbsp. butter over tops of sliders. Cut between rolls for 12 servings. Sprinkle with powdered sugar and serve with additional maple syrup.

HIDDEN GEM

PER 1 SLIDER: 207 CAL; 11G FAT (4G SAT); 9G PRO; 19G CARB (0G FIBER, 8G SUGARS); 424MG SODIUM

SWEET HEAT

This sweet-savory combo gets a spicy twist with cayenne pepper. Want more heat? Swap out the regular bacon for peppered bacon.

→

Ultimate Cowboy Breakfast Sliders

HANDS-ON 15 MIN **TOTAL** 40 MIN
SERVES 12
SUBMITTED BY NICOLE MCLAUGHLIN

★★★★★ 3 REVIEWS

1 lb. bulk breakfast sausage
8 eggs
3 Tbsp. whipping cream
½ tsp. salt
¼ tsp. black pepper
1 (12-oz.) pkg. Hawaiian sweet rolls (12 rolls)
4 Tbsp. Cowboy Butter (page 30)
3 green onions, thinly sliced (¾ cup)
8 slices pepper Jack cheese

1. Set one oven rack in center and another about 6 inches from heat source. Preheat oven to 375°F. Line a 9x13-inch rimmed baking sheet with foil. Press sausage to fill bottom of pan, forming a rectangular shape just larger than the Hawaiian roll loaf (see "Editor's Tip," below right). Bake sausage loaf on center rack 10 minutes.

2. Meanwhile, generously coat a 9x13-inch baking dish with cooking spray. Crack eggs into prepared dish. Use a knife to break yolk of each egg and slightly spread yolks. Drizzle cream over eggs; sprinkle with salt and pepper.

3. Bake eggs on top rack until set, 5 to 7 minutes. Remove eggs (and sausage) from oven and preheat broiler. Return pan with sausage to top rack; broil until browned on top, about 3 minutes. Pour off grease.

4. Turn off broiler; adjust oven to 375°F. Put Hawaiian roll loaf on a cutting board. Holding a knife parallel to cutting board, halve roll loaf horizontally. Spread 1 Tbsp. Cowboy Butter on cut side of loaf bottom. Put browned sausage loaf on loaf bottom. Carefully slide eggs from baking dish onto sausage; trim off any excess if needed. Sprinkle evenly with green onions. Top with cheese slices and loaf top. Carefully transfer filled loaf to baking dish and spread roll tops evenly with remaining 3 Tbsp. Cowboy Butter.

5. Bake on center rack until butter is melted and rolls are lightly browned and toasted, about 5 minutes. Cut between rolls into 12 servings.

HIDDEN GEM

PER 1 SLIDER: 302 CAL; 19G FAT (9G SAT); 17G PRO; 15G CARB (0G FIBER, 2G SUGARS); 680MG SODIUM

PHOTO: BRIE GOLDMAN; FOOD STYLING: CHARLIE WORTHINGTON; PROP STYLING: BREANNA GHAZALI

↑

EDITOR'S TIP

When forming the rectangular sausage loaf, make sure you press the sausage all the way to the sides of the 9x13-inch rimmed sheet pan. It may look too big for the rolls at first, but the sausage will shrink to fit as it bakes.

MAC ATTACK

Tender noodles and ooey-gooey cheese practically define comfort food. The dynamic duo is totally customizable, too: Change up the noodles, cheeses, and mix-ins. Here are a few of our favorite recipes.

million dollar mac and cheese p. 67

PHOTOS: JASON DONNELLY; FOOD STYLING: KELSEY MOYLAN; PROP STYLING: NATALIE GHAZALI

roasted-garlic white mac and cheese p. 69

IN SHAPE

Elbow macaroni may be the classic pasta choice for mac and cheese, but there are oodles of other noodles to choose. Our strategy? Choose a short shape with plenty of nooks and crannies to cradle and hold all the cheesy sauce. Here are our top picks: Bow Ties (Farfalle) • Campanelle • Cavatappi • Gemelli • Fusilli • Medium Shells • Penne • Rigatoni • Rotini

Copycat Chick-fil-A Mac

HANDS-ON 15 MIN **TOTAL** 40 MIN
SERVES 6 **SUBMITTED BY** THEDAILYGOURMET

★★★★★ 1 REVIEW

8	**oz. elbow macaroni**
1½	**Tbsp. unsalted butter**
2½	**Tbsp. flour**
1¼	**cups evaporated milk (tip, right)**
1½	**tsp. Dijon mustard**
½	**tsp. vegetarian Worcestershire sauce**
¼	**tsp. salt**
¼	**cup plus 2 Tbsp. shredded Italian cheddar cheese (such as Sartori MontAmoré) (1½ oz.)**
¼	**cup plus 2 Tbsp. shredded fontina cheese (1½ oz.)**
¼	**cup plus 2 Tbsp. shredded Gruyère cheese (1½ oz.)**
¼	**cup plus 2 Tbsp. shredded sharp cheddar cheese (1½ oz.)**
2	**(0.9-oz.) pieces Brie cheese, rind removed**

1. Preheat oven to 350°F. Coat an 8-inch square baking dish with cooking spray. Cook macaroni in a large pot of lightly salted water according to package directions; drain.

2. Meanwhile, for sauce, melt butter in a large heavy saucepan over medium heat. Gradually whisk in flour. Cook, whisking constantly, until golden, 1 minute. Gradually add evaporated milk, whisking constantly. Whisk in mustard, Worcestershire, and salt. Cook, whisking constantly, until slightly thickened, about 2 minutes.

3. Gradually whisk in ¼ cup each Italian cheddar, fontina, Gruyère, and sharp cheddar. Break Brie into pieces; add to saucepan and stir until all cheese is melted, about 1 minute. Remove from heat. Stir in macaroni.

4. Pour half of mixture into prepared baking dish. Toss together remaining 2 Tbsp. each Italian cheddar, fontina, Gruyère, and sharp cheddar in a small bowl; sprinkle half of shredded cheese mixture over pasta. Pour remaining pasta into dish; sprinkle with remaining shredded cheese mixture.

5. Bake, uncovered, until hot and bubbly and top is golden, about 25 minutes.

PER 1 CUP: 379 CAL; 19G FAT (11G SAT); 17G PRO; 35G CARB (0G FIBER, 6G SUGARS); 438MG SODIUM

EDITOR'S TIP

If you like, use the entire 12-oz. can of evaporated milk.

←

STORE IT

Chill leftover mac and cheese in an airtight container up to 3 days.

Jalapeño Popper Mac and Cheese

HANDS-ON 15 MIN **TOTAL** 1 HR, 5 MIN
SERVES 6 **SUBMITTED BY** CHRISTINA

★★★★⯪ 1 REVIEW

The spiciness of this recipe depends on the heat of your jalapeños (see "Taste Test," right). If you like, use ½ cup chopped pickled jalapeños instead.

- **8 oz. rigatoni pasta**
- **¼ cup butter**
- **1 small onion, chopped (½ cup)**
- **2 to 5 medium jalapeño peppers, seeded and minced, plus slices for garnish (see "Hot Tip," page 11)**
- **2 medium cloves garlic, minced (2 tsp.)**
- **2 Tbsp. flour**
- **2 cups whole milk**
- **½ tsp. garlic powder**
- **½ tsp. seasoned salt**
- **¼ tsp. black pepper**
- **¼ tsp. Worcestershire sauce**
- **1 (8-oz.) pkg. processed American cheese, cubed (such as Velveeta)**
- **2 oz. cream cheese, cubed**
- **⅓ cup seasoned panko bread crumbs**
- **3 slices bacon, crisp-cooked and crumbled**
- **2 Tbsp. grated Parmesan cheese**

1. Preheat oven to 350°F. Grease a 1½-qt. baking dish. Bring a large pot of lightly salted water to a boil. Cook pasta according to package directions; drain.

2. Melt butter in large saucepan over medium heat. Add onion and minced jalapeños; cook, stirring occasionally, until tender, 3 to 5 minutes. Add garlic; cook and stir until fragrant, 1 minute. Gradually stir in flour; cook and stir until golden, 1 to 2 minutes. Gradually stir in milk. Simmer, stirring constantly, until thickened, about 3 minutes. Reduce heat to low.

3. Stir in garlic powder, seasoned salt, black pepper, and Worcestershire. Stir in processed cheese and cream cheese until melted and sauce is smooth, about 5 minutes.

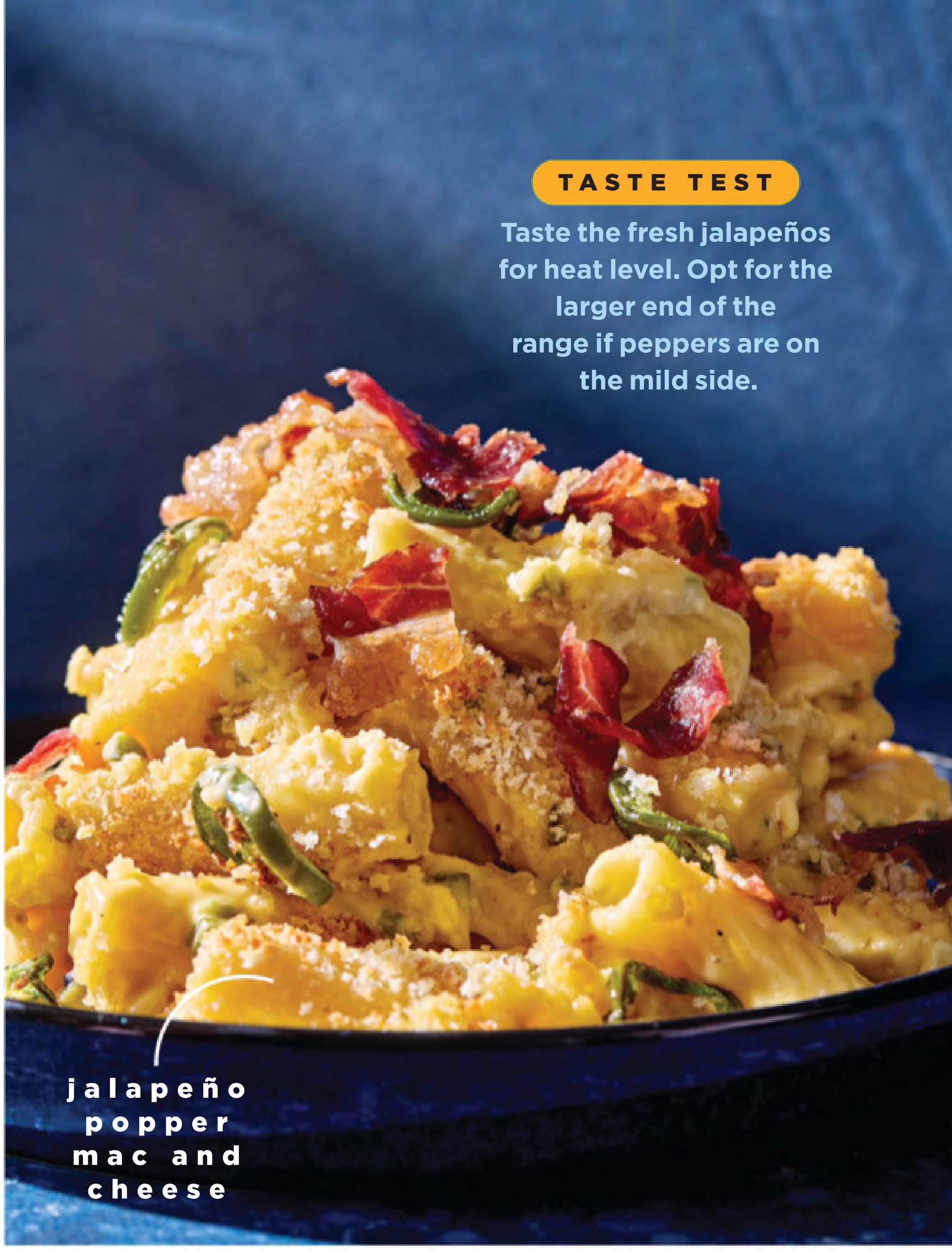
4. Add pasta to sauce and stir to coat. Pour into prepared baking dish.

5. Stir together panko, bacon, and Parmesan in a small bowl. Sprinkle evenly over pasta mixture. Garnish with sliced jalapeños.

6. Bake until hot and bubbly and top is browned, 30 to 40 minutes. Let cool 10 minutes before serving.

HIDDEN GEM

PER 1 CUP: 439 CAL; 22G FAT (13G SAT); 16G PRO; 42G CARB (1G FIBER, 9G SUGARS); 960MG SODIUM



TASTE TEST

Taste the fresh jalapeños for heat level. Opt for the larger end of the range if peppers are on the mild side.

jalapeño popper mac and cheese

Million Dollar Mac and Cheese

(pictured on p. 64)

HANDS-ON 30 MIN
TOTAL 1 HR, 15 MIN
SERVES 10 **SUBMITTED BY** TRICIA MANZANERO STUEDEMAN

★★★★★ 8 REVIEWS

Smoked cheddar and smoked paprika elevate classic macaroni and cheese. Feel free to swap in the unsmoked versions if smokiness isn't your thing.

- **1 (16-oz.) pkg. cavatappi pasta**
- **7 Tbsp. unsalted butter**
- **1½ cups roughly crushed buttery round crackers (such as Ritz)**
- **¼ cup flour**
- **2½ cups warm whole milk (about 105°F)**
- **1½ cups warm half-and-half (about 105°F)**
- **4 tsp. Dijon mustard**
- **1 (0.4-oz.) cube vegetable bouillon, very finely crushed (such as Knorr Extra Large Cubes)**
- **1 tsp. garlic powder**
- **¾ tsp. salt**
- **¼ tsp. smoked paprika**
- **2 cups shredded sharp yellow cheddar cheese (8 oz.)**
- **1 cup shredded smoked yellow cheddar cheese (4 oz.)**
- **2 cups shredded Colby-Jack cheese (8 oz.)**
- **2 cups shredded part-skim mozzarella cheese (8 oz.)**
- **¾ cup sour cream (tip, right)**

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish. Bring a large pot of lightly salted water to a boil. Cook pasta according to package directions; drain.

2. Meanwhile, melt 3 Tbsp. butter in a medium skillet over medium heat. Stir in crushed crackers; cook, stirring often, until lightly toasted, about 2 minutes. Remove from heat.

3. Melt remaining 4 Tbsp. butter in a large Dutch oven over medium heat. Gradually whisk in flour; cook, whisking constantly, until golden, 1 to 2 minutes.

4. Gradually add milk and half-and-half, whisking constantly, until combined. Cook over medium heat, whisking often, until mixture very lightly coats the back of a spoon and holds a line when you draw a finger through it, 2 to 4 minutes.

5. Remove from heat; whisk in mustard, bouillon, garlic powder, salt, and paprika until dissolved and combined.

6. Gradually whisk in yellow cheddar, smoked cheddar, and 1 cup Colby-Jack, 1 cup at a time, until melted and smooth.

7. Add pasta to sauce and stir to coat. Spread half of pasta mixture in prepared pan; top evenly with 1 cup mozzarella and ½ cup Colby-Jack. Dollop and spread sour cream evenly over mozzarella mixture.

8. Top evenly with remaining pasta mixture, 1 cup mozzarella, and ½ cup Colby-Jack. Sprinkle cracker mixture evenly over pasta mixture.

9. Bake until hot and bubbly, 25 to 30 minutes. If needed, loosely cover with foil to prevent overbrowning. Let stand on a wire rack 5 minutes before serving.

HIDDEN GEM ***VEGETARIAN***

PER 1 CUP: 744 CAL; 45G FAT (26G SAT); 29G PRO; 54G CARB (3G FIBER, 7G SUGARS); 1,094MG SODIUM

TIP

Let sour cream stand at room temperature about 30 minutes before using in Step 7. When added to the hot pasta mixture, cold sour cream may curdle and result in a gritty texture.

seafood mac and cheese

TO STALE BREAD

If using fresh bread, preheat oven to 325°F. Bake until cubes are dried out, 8 to 10 minutes.

↓

SAY CHEESE

For the silkiest cheese sauces, always freshly shred cheese from a block. While pre-shredded cheese may be convenient, the packaged products often contain anticaking ingredients and additives, such as cellulose, potato starch, and/or cornstarch, that can lead to a gritty sauce. An 8-oz. block of cheese will net you 2 cups of shreds.

Seafood Mac and Cheese

HANDS-ON 30 MIN
TOTAL 1 HR, 35 MIN **SERVES** 8
SUBMITTED BY SARAH BREKKE
NEW RECIPE GO ONLINE TO RATE & REVIEW

Succulent lobster and crabmeat—plus a splash of white wine—take this macaroni to new heights. If you're using frozen lobster tails, let them thaw in the fridge overnight.

12	**oz. elbow macaroni**
4	**(4-oz.) lobster tails, thawed if frozen**
3	**cups shredded Gruyère cheese (12 oz.)**
12	**oz. Swiss-style processed cheese (about 16 slices), torn**
5	**Tbsp. flour**
4	**Tbsp. butter**
1	**shallot, chopped (¼ cup)**
3	**cloves garlic, minced**
2¾	**cups whole milk**
⅓	**cup dry white wine**
1	**(6-oz.) can refrigerated lump crabmeat, drained**
1½	**tsp. seafood seasoning (such as Old Bay), plus more for garnish**
¼	**tsp. black pepper**
2	**cups cubed day-old crusty country bread (see "To Stale Bread," above)**
	Chopped fresh chives, for garnish
	Lemon wedges, for serving

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish. Bring a large pot of lightly salted water to a boil. Cook macaroni according to package directions. Reserve 2 cups cooking water; drain macaroni. Rinse with cold water; drain again.

2. Return reserved pasta water to pot; add lobster tails. Bring to a boil; reduce heat to medium-low, cover, and steam until lobster meat is firm and opaque, about 3 minutes.

3. Transfer lobster tails to a tray; let cool 2 to 3 minutes. Remove meat and cut into bite-size pieces (tip, below left). Rinse pot.

4. Meanwhile, combine Gruyère, Swiss, and flour in a large bowl.

5. Melt 1 Tbsp. butter in empty pasta pot over medium heat. Add shallot and garlic; cook, stirring occasionally, until shallot is softened, about 3 minutes. Gradually add milk and wine; heat just until bubbles form around edge of pot. Gradually whisk in cheese mixture, 1 cup at a time, until cheese is melted. (Mixture may not be completely smooth at this point.) Do not boil. Remove from heat. Stir in lobster, crabmeat, 1 tsp. seafood seasoning, and the pepper. Stir in macaroni.

6. Pulse bread cubes in a food processor to get large coarse crumbs. Melt remaining 3 Tbsp. butter; stir in remaining ½ tsp. seafood seasoning. Add bread crumbs; toss to combine.

7. Pour macaroni mixture into prepared baking dish. Top with bread crumb mixture.

8. Bake until hot and bubbly and top is golden brown, 15 to 20 minutes. Garnish with chives and additional seafood seasoning. Serve with lemon wedges.

HIDDEN GEM

PER 1¼ CUPS: 635 CAL; 33G FAT (19G SAT); 36G PRO; 49G CARB (1G FIBER, 10G SUGARS); 1,297MG SODIUM

TIP

To remove lobster meat from shells, use kitchen shears or a sharp knife to cut lengthwise through centers of hard top shells and meat, cutting to, but not through, bottoms of shells. Press shell halves of tails apart with your fingers. Using fingers, remove meat from shells.

Roasted-Garlic White Mac and Cheese

(pictured on p. 65)

HANDS-ON 35 MIN
TOTAL 1 HR, 45 MIN **SERVES** 8
SUBMITTED BY JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

6	**to 8 oz. whole garlic bulbs (2 large or 3 small) (see "Buying Guide," below)**
1	**tsp. olive oil**
6	**Tbsp. butter**
1	**large sweet onion, chopped (3 cups)**
1	**(16-oz.) pkg. small shell pasta**
3	**Tbsp. flour**
3	**cups whole milk**
½	**tsp. salt**
⅛	**tsp. cayenne pepper**
2	**cups shredded mild or medium white cheddar cheese (8 oz.)**
2	**cups finely shredded Manchego cheese (8 oz.)**
1½	**cups soft brioche bread crumbs (2 slices, torn into very small bits)**
½	**cup sour cream**
1	**Tbsp. prepared horseradish**
¼	**cup canned crispy fried onions (such as French's)**

1. Preheat oven to 400°F. Cut off and discard top ½ inch of each garlic bulb to expose ends of individual cloves. Leaving bulb whole, remove any loose, papery outer layers. Place bulbs, cut side up, in custard cups or on a double thickness of foil. Drizzle bulbs with oil. Cover cups with foil or bring foil up around bulbs to enclose. Roast until garlic feels soft when squeezed, 35 to 40 minutes; cool. Squeeze garlic from cloves into a small bowl; mash. Reduce oven temperature to 350°F.

2. Grease a 9x13-inch baking dish. Melt 1 Tbsp. butter in a large deep skillet with a lid over medium heat. Add sweet onion and reduce heat to medium-low; cook, covered, stirring occasionally, until tender, 13 to 15 minutes. Uncover; cook over medium-high heat, stirring frequently, until golden, 3 to 5 minutes more. Transfer to a small bowl.

3. Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta according to package directions; drain.

4. Melt 3 Tbsp. butter in pot over medium heat. Gradually whisk in flour; cook, whisking constantly, until golden, about 1 minute. Gradually add milk, salt, and cayenne, whisking constantly, until thickened, about 2 minutes. Gradually whisk in cheddar and 1¾ cups Manchego, 1 cup at a time, until melted and sauce is smooth. Reduce heat to medium-low; cook, stirring frequently, until sauce is thickened, about 3 minutes. Stir in roasted garlic. Add pasta and caramelized onions to sauce; stir to coat. Transfer to prepared dish.

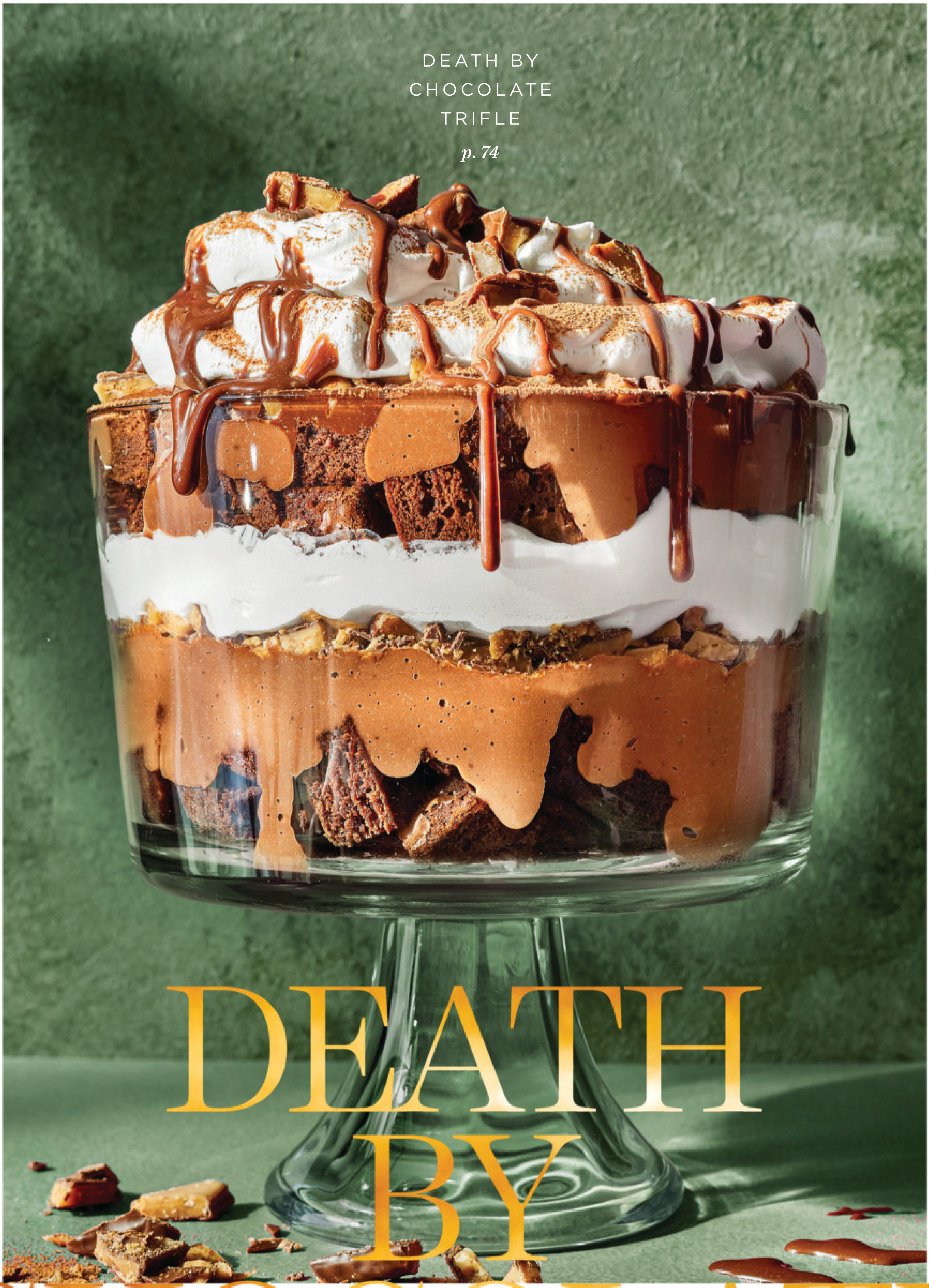
5. Melt remaining 2 Tbsp. butter in a small bowl in microwave. Toss with bread crumbs and remaining ¼ cup Manchego; sprinkle over macaroni mixture.

6. Bake until crumbs are golden, 20 to 25 minutes.

7. In another small bowl, whisk together sour cream and horseradish. Top servings with sour cream mixture and fried onions.

PER 1 CUP: 699 CAL; 37G FAT (23G SAT); 27G PRO; 67G CARB (3G FIBER, 10G SUGARS); 671MG SODIUM

BUYING GUIDE **For the best garlic flavor, look for plump, firm bulbs with intact papery skins. Avoid ones that feel lightweight or have green sprouts, which indicates they're past their prime.**



DEATH BY
CHOCOLATE
TRIFLE
p. 74

DEATH BY CHOCOLATE

THERE ARE WORSE WAYS TO GO. THESE TO-DIE-FOR FUDGE, TRIFLE, AND CAKE RECIPES OFFER RICHES BEYOND MEASURE FOR EVERY CHOCOLATE LOVER.

PHOTOS: BRIE GOLDMAN; FOOD STYLING: LAUREN MCANELLY; PROP STYLING: BREANNA GHAZALI

MILLION
DOLLAR FUDGE
p. 74

SHADES OF CHOCOLATE

All chocolate starts with fermenting, drying, roasting, and cracking the beans of the cacao (kah-KAY-oh) tree. This process produces cocoa butter and an intense, pure chocolate-brown paste called chocolate liquor or cocoa mass. The greater the percentage of cacao, the more pronounced and bitter the chocolate's flavor will be. Here's how common baking chocolates stack up:

MILK CHOCOLATE contains at least 12 percent milk solids. High-quality milk chocolate usually contains 36 to 46 percent cacao, while lesser-quality bars can contain as little as 10 percent cacao. The added milk solids give the chocolate a creamy, caramel-like flavor.

SEMISWEET AND BITTERSWEET CHOCOLATE are both considered dark chocolates and can be used interchangeably in baking. Semisweet contains 52 to 62 percent cacao and a higher sugar content. Bittersweet chocolate has a purer, more intense chocolate flavor and can contain up to 85 percent cacao.

DARK CHOCOLATE typically contains cacao, sugar, cocoa butter, vanilla, and lecithin (an emulsifier). It contains no milk solids, which gives it a more intense cocoa flavor. Cacao in dark chocolate can range from 30 percent (sweet dark chocolate) to over 85 percent for extremely dark bars.

GERMAN CHOCOLATE is a type of sweet dark chocolate that contains 48 percent cacao and has a mild flavor. Developed by Samuel German, it was made to be a shortcut for bakers by premixing the sugar and the chocolate in bar form.

UNSWEETENED CHOCOLATE is also called baking chocolate, this is pure chocolate and cocoa butter and contains no sugar. Its depth of flavor is unsurpassed, but recipes that call for it usually also call for a good amount of sugar.

WHITE CHOCOLATE contains no pure chocolate or cocoa solids. It's called white chocolate because it contains cocoa butter, milk solids, and sugar. For the best results in baking, we recommend using only white chocolate products with cocoa butter listed in the ingredients. — *ANNIE PETERSON*

NO-BAKE DOUBLE CHOCOLATE CHEESECAKE
p. 75

CHOCOLATE STOUT CAKE
p. 75

CHOCOLATE-CHOCOLATE ICE CREAM SANDWICHES

p. 74

Death by Chocolate Trifle

(pictured on p. 70)

HANDS-ON 20 MIN
TOTAL 1 HR, 15 MIN **SERVES** 16
SUBMITTED BY LANITA

★★★★★ 226 REVIEWS

1 (16.3-oz.) pkg. brownie mix (such as Betty Crocker)
2 eggs, lightly beaten
½ cup vegetable oil
2 Tbsp. water
4 cups whole milk
2 (3.9-oz.) pkg. instant chocolate pudding mix
5 (1.4-oz.) bars chocolate-covered English toffee (such as Heath)
1 (16-oz.) container frozen whipped topping, thawed
Cocoa powder and/or chocolate syrup, for garnish

1. Preheat oven to 350°F. Grease a 9x13-inch baking pan.
2. Stir together brownie mix, eggs, oil, and the water in a large bowl. Spread into prepared pan.
3. Bake until a toothpick inserted 2 inches from pan side comes out clean, 21 to 24 minutes. Let cool completely in pan on a wire rack.
4. Meanwhile, for pudding, whisk together milk and pudding mixes in a large bowl until smooth, about 2 minutes. Chill until thickened, about 5 minutes.
5. Roughly chop brownies. Spread half of brownies in bottom of a 7- to 8-inch diameter glass trifle dish (about 12-cup capacity). Spoon half of pudding on top. Roughly chop 2 toffee bars and sprinkle over pudding, then top with half of whipped topping. Repeat layering with remaining chopped brownies, remaining pudding, 2 more chopped toffee bars, and remaining whipped topping. Chill until ready to serve (or up to 4 hours). Chop remaining toffee bar and sprinkle over whipped topping just before serving. Garnish with cocoa powder and/or chocolate syrup.

PER ¾ CUP: 408 CAL; 19G FAT (10G SAT); 4G PRO; 54G CARB (0G FIBER, 43G SUGARS); 383MG SODIUM

Million Dollar Fudge

(pictured on p. 71)

HANDS-ON 20 MIN
TOTAL 2 HR, 20 MIN **SERVES** 72
SUBMITTED BY BETHJ1

★★★★⯪ 196 REVIEWS

Marshmallow creme makes this fudge irresistibly creamy. Don't skip the pinch of salt—it makes the chocolate flavor pop.

2 Tbsp. butter, plus more for greasing saucepan
4½ cups sugar
1 (12-oz.) can evaporated milk
Pinch of salt
1 (12-oz.) pkg. semisweet chocolate chips
12 oz. German sweet chocolate, chopped
1 (7-oz.) jar marshmallow creme
2 cups pecans or desired nuts, toasted and chopped

1. Line two 9-inch square baking pans with foil. Lightly coat with cooking spray (see "Editor's Tip," below).
2. Butter sides of a large saucepan. Add sugar, evaporated milk, 2 Tbsp. butter, and the salt; cook over medium-high heat, stirring constantly, until boiling. Reduce heat to medium; cook, stirring constantly, 10 minutes more.
3. Meanwhile, combine chocolate chips, German chocolate, marshmallow creme, and pecans in a large heatproof bowl.
4. Pour boiling syrup over mixture in bowl; stir until chocolate is melted. Pour into prepared pans. Chill, covered, until firm, 2 to 3 hours. Cut into squares. (To store, layer between wax paper in an airtight container. Store at room temperature up to 2 days or chill up to 1 month.)

PER 1½-INCH SQUARE: 139 CAL; 6G FAT (2G SAT); 1G PRO; 22G CARB (1G FIBER, 20G SUGARS); 12MG SODIUM

EDITOR'S TIP

If you don't have two 9-inch pans, use one foil-lined and greased 10x15-inch baking pan.

Chocolate-Chocolate Ice Cream Sandwiches

(pictured on p. 73)

HANDS-ON 25 MIN
TOTAL 1 HR, 5 MIN
SERVES 6
SUBMITTED BY CHEF JOHN

★★★★★ 14 REVIEWS

The dough for these cookies is similar to brownie batter, which allows for a soft-set cookie and the right texture for ice cream sandwiches. For consistently sized cookies, use a #40 cookie scoop.

½ cup plus 1 Tbsp. flour
⅓ cup Dutch-process cocoa powder (tip, above right)
¼ tsp. kosher salt
¼ tsp. baking soda
¼ cup white sugar
3 Tbsp. unsalted butter, softened
2 Tbsp. packed light brown sugar
½ tsp. vanilla extract
⅓ cup whole milk
3 cups chocolate ice cream

1. Place rack in center of oven and preheat to 350°F. Line a baking sheet with parchment paper or a silicone liner.
2. Whisk together flour, cocoa powder, salt, and baking soda in a medium bowl until well combined. (Sift mixture if it appears clumpy.)
3. Stir together white sugar, butter, brown sugar, and vanilla in another medium bowl with a rubber spatula to form a smooth paste. Stir in flour mixture and milk until batter is evenly combined, smooth, and stiff. Portion batter into 12 (1½-Tbsp.) scoops onto the prepared baking sheet.
4. Bake until tops of cookies no longer appear wet and shiny, 9 to 10 minutes. Remove from oven, then tap baking sheet lightly on counter 5 times to settle and compress cookies. Let cookies cool to room temperature on baking sheet, about 15 minutes. Place baking sheet in freezer until cookies are firm, about 15 minutes.
5. Remove cookies by carefully lifting parchment underneath each one. (Cookies may stick slightly.) Poke 10 to 12 holes in surface of each cookie with pointy end of a chopstick. Return cookies to freezer until ready to assemble.
6. To assemble, turn one cookie upside down and place a ½-cup scoop of ice cream on top; lightly press ice cream with a spatula to flatten. Sandwich with a second cookie, bottom side down. Repeat with remaining cookies and ice cream to make 6 sandwiches total. Serve immediately or wrap in plastic wrap and freeze up to 2 weeks before serving.

PER 1 SANDWICH: 428 CAL; 24G FAT (14G SAT); 8G PRO; 47G CARB (2G FIBER, 33G SUGARS); 166MG SODIUM

GO DUTCH

Cocoa powders labeled as "Dutch-process" or "European-style" have been treated with an alkali to neutralize the natural acidity in the cocoa powder. This mellows the flavor slightly and darkens the color of the cocoa.

ROLL WITH IT

PLACE ½ CUP CHOCOLATE SPRINKLES, OR MORE AS NEEDED, IN A SHALLOW DISH. ROLL EDGES OF ASSEMBLED ICE CREAM SANDWICHES IN CHOCOLATE SPRINKLES. WRAP IN PLASTIC WRAP AND FREEZE.

No-Bake Double Chocolate Cheesecake

(pictured on p. 72)

HANDS-ON 15 MIN
TOTAL 4 HR, 30 MIN **SERVES** 8
SUBMITTED BY LYNN BLANCHARD
NEW RECIPE GO ONLINE TO RATE & REVIEW

A chocolate cookie crust comes together with a chocolate-cocoa filling in this epic oven-free cheesecake.

1 cup crushed creme-filled chocolate sandwich cookies (13 cookies), plus more for garnish
2 Tbsp. butter, melted
10 oz. dark chocolate, chopped
¼ cup unsweetened cocoa powder, sifted
¼ cup hot water
2 (8-oz.) pkg. cream cheese, softened
1 cup white sugar
2 cups whipping cream

1. Line bottom of an 8- or 9-inch springform pan with parchment paper. Stir together cookie crumbs with melted butter in a small bowl. Press crumb mixture into bottom of prepared pan. Chill crust while preparing filling. Wipe out bowl.

2. Microwave chocolate in same bowl on High, stirring every 15 seconds, until melted, 1½ to 2 minutes. Let cool 15 minutes.

3. Meanwhile, whisk together cocoa powder and the hot water in a medium bowl until smooth. Add cream cheese and sugar. Beat with an electric mixer at medium speed until well combined. Fold in cooled melted chocolate.

4. In a large bowl, beat cream with an electric mixer at medium speed until soft peaks form. Fold in chocolate-cream cheese mixture until well combined; spoon into chilled crust, spreading evenly.

5. Chill, covered, at least 4 hours before serving (or up to 1 week). Garnish with additional cookies.

HIDDEN GEM

PER 1 PIECE: 820 CAL; 62G FAT (36G SAT); 8G PRO; 63G CARB (4G FIBER, 49G SUGARS); 292MG SODIUM

Chocolate Stout Cake

(pictured on p. 72)

HANDS-ON 45 MIN
TOTAL 7 HR, 25 MIN
SERVES 14 **SUBMITTED BY** KIM

★★★★★ 2 REVIEWS

The deep, bitter notes in stout ale make it a well-suited pairing with dark chocolate and cocoa. For the most even baking, let the stout come to room temperature before mixing up the batter.

For Frosting
2 cups dark chocolate chips
1½ cup white sugar
¼ cup water
3 Tbsp. light corn syrup
¼ tsp. salt
1½ cups whipping cream
3 Tbsp. Irish cream liqueur (such as Baileys)
2 tsp. vanilla extract
3 Tbsp. unsalted butter

For Cake
1 (11.2-oz.) bottle stout beer (such as Guinness)
1 Tbsp. plus 1 cup packed dark brown sugar
1¾ cups flour
1 cup unsweetened cocoa powder
1 tsp. baking powder
1 tsp. baking soda
¾ tsp. salt
½ cup unsalted butter, softened
3 Tbsp. vegetable oil
½ cup white sugar
2 eggs, at room temperature
1 cup sour cream, at room temperature
2 tsp. vanilla extract
Chocolate curls, for garnish (tip, above)

Prepare Frosting

1. Put dark chocolate chips in a large heatproof bowl; set aside. Combine 1½ cups white sugar, the water, corn syrup, and ¼ tsp. salt in a medium heavy saucepan. Cook over medium heat, swirling often to combine, until mixture begins to turn a deep amber color (365°F to 375°F), about 15 minutes. Remove pan from heat and carefully pour in cream (mixture should bubble up rapidly and then seize).

2. Return pan to low heat and bring to a boil, stirring constantly. Boil 5 minutes, stirring constantly, then immediately pour hot mixture over chocolate chips in bowl. Let mixture stand 1 minute, then gently stir until chocolate is melted and smooth. Stir in Irish cream liqueur and vanilla. Add butter, 1 Tbsp. at a time, fully incorporating each addition before adding the next. Loosely cover bowl with a kitchen towel and cool to room temperature, stirring occasionally, 4 to 6 hours. If frosting is still too soft, chill 20 minutes, stirring occasionally, before frosting cake.

Make Cake

3. Meanwhile, combine stout and 1 Tbsp. dark brown sugar in a medium saucepan; bring to a simmer over medium heat. Cook, stirring occasionally, until mixture has reduced to 1 cup, 8 to 10 minutes. Remove from heat and let cool 20 minutes.

4. Preheat oven to 350°F. Grease and flour 2 (9-inch) round cake pans.

5. Sift together flour, cocoa powder, baking powder, baking soda, and salt in a medium bowl. Beat butter, oil, white sugar, and remaining 1 cup dark brown sugar in bowl of a stand mixer fitted with paddle attachment until light and fluffy, 3 to 4 minutes. Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed. Beat at medium-high speed 4 minutes, then mix in sour cream and vanilla.

6. Add half of flour mixture; mix at low speed just until combined. Mix in cooled stout mixture until just combined. Add remaining flour mixture; mix until just combined. Divide batter evenly between prepared cake pans. Tap pans on counter several times to release large air bubbles.

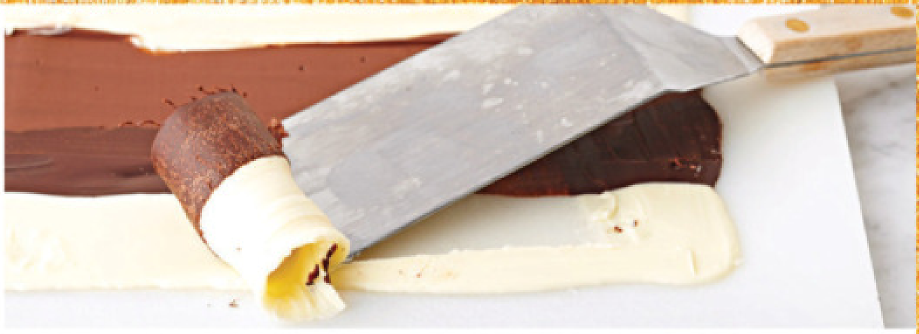
7. Bake until tops of cakes spring back lightly when touched, 30 to 35 minutes. Allow cakes to cool in pans 20 to 30 minutes. Remove cakes from pans and transfer to a wire rack to cool completely before frosting, about 1 hour.

Assemble Cake

8. Trim cakes with a serrated knife to make level and even,if desired. Place one cake layer on a serving platter. Spread with about 1 cup frosting. Top with remaining cake layer, bottom side up. Spoon remaining frosting over top of cake, smoothing over top and down sides to frost on all sides. Garnish with chocolate curls. (To store, chill, covered, up to 5 days.)

HIDDEN GEM

PER 1 SLICE: 703 CAL; 38G FAT (22G SAT); 7G PRO; 86G CARB (5G FIBER, 64G SUGARS); 289MG SODIUM



GET THE LOOK

To make mini chocolate curls, use a vegetable peeler to peel strips from a milk chocolate bar. For big curls, spread melted chocolate (from a milk or semisweet bar; not chips) in a thin layer on an overturned baking sheet. Chill until firm but still pliable (a finger lightly pressed should leave fingerprints). Scrape chocolate from pan with a thin metal offset spatula—pressing it down and pulling it toward you in long, even strokes.

PHOTO: GETTY IMAGES

NICE SLICE

ANY WAY YOU SLICE IT, THESE PIES—PEACH, CANNOLI, CUSTARD, MILLIONAIRE—ARE WHAT DESSERT DREAMS ARE MADE OF.

ATLANTIC BEACH PIE
p. 82

PHOTOS: BRIE GOLDMAN; FOOD STYLING: CHARLIE WORTHINGTON; PROP STYLING: BREANNA GHAZALI

BUTTERMILK PIE
p. 78

No-Bake Snickers Pie

HANDS-ON 20 MIN **TOTAL** 4 HR, 40 MIN
SERVES 8 **SUBMITTED BY** JULIA LEVY

★★★★★ 1 REVIEW

For Crust
- **1½ cups graham cracker crumbs (about 21 graham cracker squares; 6 oz.)**
- **¼ cup salted roasted peanuts**
- **¼ cup light brown sugar**
- **½ cup unsalted butter, melted**

For Filling
- **1 (8-oz.) pkg. cream cheese, softened**
- **⅓ cup creamy or crunchy peanut butter**
- **6 Tbsp. caramel sauce or dulce de leche**
- **½ cup powdered sugar**
- **1 (8-oz.) container frozen whipped topping, thawed**
- **1½ cups finely chopped chocolate-covered caramel-peanut nougat candy bars (such as Snickers) (about 4 bars)**

For Assembly
- **4 Tbsp. caramel sauce or dulce de leche**
- **2 Tbsp. chocolate syrup**
- **⅓ cup chopped chocolate-covered caramel-peanut nougat candy bar (such as Snickers) (about 1 bar)**
- **¼ cup roasted salted peanuts, coarsely chopped**

Make Crust

1. Process graham cracker crumbs, peanuts, and brown sugar in a food processor until crushed into very fine crumbs, about 45 seconds. With processor running, pour melted butter through chute; process until well combined, about 10 seconds.

2. Transfer mixture to an ungreased 9-inch pie dish; press crumbs evenly into bottom and up sides of dish. Freeze, uncovered, until crust is hardened, about 15 minutes.

Prepare Filling

3. Beat cream cheese, peanut butter, and caramel sauce in a large bowl with an electric mixer at medium-high speed until very smooth and creamy, about 2 minutes, stopping to scrape down sides of bowl as needed.

SERVE IT

The warm towel helps soften the crust, making the pie easier to slice.

4. Beat in powdered sugar at low speed until smooth and fluffy, about 10 seconds. Working in three batches, gently fold whipped topping into cream cheese mixture until well combined. Fold in finely chopped candy bars until combined.

Assemble Pie

5. Spread 2 Tbsp. caramel sauce evenly over bottom of chilled crust. Spoon filling into crust, smoothing top. Cover loosely with plastic wrap; chill until filling is completely firm, at least 4 hours (or up to 24 hours).

6. Before serving, drizzle with chocolate syrup and remaining 2 Tbsp. caramel sauce. Sprinkle evenly with chopped candy bar and peanuts. Freeze until set, about 5 minutes. Let stand 5 to 15 minutes on a warm towel before slicing and serving (tip, above).

HIDDEN GEM

PER 1 PIECE: 773 CAL; 50G FAT (25G SAT); 12G PRO; 74G CARB (3G FIBER, 53G SUGARS); 419MG SODIUM

Buttermilk Pie

(pictured on p. 77)

HANDS-ON 10 MIN **TOTAL** 6 HR
SERVES 8 **SUBMITTED BY** TRACY MULDER

★★★★★ 416 REVIEWS

This subtly sweet custard-like pie feels rich despite its pantry-friendly ingredients.

- **3 eggs**
- **1½ cups sugar**
- **½ cup butter, softened**
- **3 Tbsp. flour**
- **1 cup buttermilk**
- **1 Tbsp. lemon juice**
- **1 tsp. vanilla extract**
- **⅛ tsp. freshly grated nutmeg, plus more for garnish**
- **½ (14-oz.) pkg. frozen unbaked 9-inch deep-dish pie shells (1 shell) (do not thaw)**

1. Preheat oven to 350°F. Beat eggs in a large bowl with an electric mixer at medium-high speed until frothy. Add sugar, butter, and flour; beat until smooth. Beat in buttermilk, lemon juice, vanilla, and nutmeg.

2. Pour into frozen pie shell. Bake until center appears nearly set when gently shaken, 50 to 60 minutes. Cool on a wire rack 1 hour. Chill, covered, at least 4 hours (or up to 3 days). Garnish with nutmeg.

PER 1 PIECE: 438 CAL; 22G FAT (11G SAT); 5G PRO; 55G CARB (0G FIBER, 40G SUGARS); 254MG SODIUM

OLD-FASHIONED PEACH CREAM PIE
p. 82

> *"I used 8 oz. cream cheese instead of the sour cream. It was delicious."*
>
> – DIANE

Homemade Graham Cracker Crust

Preheat oven to 375°F. Lightly coat a 9-inch pie dish with cooking spray. Melt ⅓ cup **butter** in medium bowl; stir in ¼ cup **sugar.** Add 1¼ cups **graham cracker crumbs** (about 18 graham cracker squares; 5 oz.); toss to mix well. Spread in prepared dish; press evenly into bottom and up sides. Bake until edges are light brown, about 5 minutes. Cool completely on a wire rack before filling. Fill as directed in recipe. Makes 1 crust. (You will need 2 crusts for this recipe.)

> *"I've been making this pie for as long as I can remember. Add chocolate chips and candy-coated chocolate pieces to the batter, or top with candied strawberries. Just do your thing, have fun, and make it a trillion-dollar pie."*
>
> – BARB AUTEN

GET THE LOOK

Put reserved whipped topping into a pastry bag (or a zip-top plastic bag with a corner snipped off). Pipe whipped topping onto pies.

Millionaire Pie

HANDS-ON 10 MIN **TOTAL** 3 HR, 10 MIN
SERVES 16 **SUBMITTED BY** NWILMOT

★★★★½ 67 REVIEWS

This no-bake pie with a pineapple-sweetened whipped filling with bits of pecans first became popular back in the 1930s. This version adds rich cream cheese.

- **1 (14-oz.) can sweetened condensed milk**
- **1 (8-oz.) pkg. cream cheese, softened**
- **1 (20-oz.) can crushed pineapple, drained**
- **1½ cups chopped toasted pecans, plus more for topping**
- **2 (8-oz.) containers frozen whipped topping, thawed**
- **2 (9-inch) graham cracker crusts or Homemade Graham Cracker Crusts (recipe, above far left)**
- **Maraschino cherries, for garnish**

1. Beat condensed milk and cream cheese in a large bowl with an electric mixer at medium speed until combined. Stir in crushed pineapple and chopped pecans; gently fold in 1½ containers whipped topping. Reserve remaining whipped topping for topping the chilled pies.

2. Spoon filling into pie crusts; chill, covered, until set, at least 3 hours (or up to 3 days). Just before serving, top pies with reserved whipped topping (see "Get the Look," above left) and garnish with cherries.

PER 1 PIECE: 473 CAL; 30G FAT (15G SAT); 5G PRO; 46G CARB (2G FIBER, 36G SUGARS); 209MG SODIUM

NO-BAKE
CANNOLI PIE
p. 82

No-Bake Cannoli Pie

(pictured on p. 81)

HANDS-ON 20 MIN **TOTAL** 4 HR, 20 MIN
SERVES 10 **SUBMITTED BY** CRAIG RUFF

★★★★★ 6 REVIEWS

A pistachio-and-waffle cone crust and a fluffy mascarpone-and-ricotta filling combine for a sliceable take on the Italian dessert—no deep fryer required.

8 waffle cones, slightly crushed (4½ oz.)
¾ cup roasted pistachios, plus chopped pistachios for garnish
1 Tbsp. white sugar
7 Tbsp. unsalted butter, melted
1½ cups whole-milk ricotta
1 cup mascarpone
1 cup powdered sugar
½ cup miniature semisweet chocolate chips, plus more for garnish
2 tsp. grated orange zest, plus more for garnish
1 tsp. vanilla extract
¼ tsp. salt
1 cup whipping cream
Sweetened whipped cream, for garnish

1. Lightly coat a 9-inch deep-dish pie dish with cooking spray. For crust, pulse waffle cones, ½ cup pistachios, and white sugar in a food processor until mixture is finely ground. Add melted butter; pulse until mixture holds together when pressed, scraping down sides as needed. Transfer mixture to prepared pie dish; press evenly into bottom and up sides. Freeze until set, about 15 minutes.
2. Meanwhile, finely chop remaining ¼ cup pistachios and transfer to a medium bowl. Add ricotta, mascarpone, powdered sugar, chocolate chips, orange zest, vanilla, and salt. Stir until well combined.
3. In another medium bowl, beat cream with an electric mixer at medium-high speed until medium peaks form, 2 to 3 minutes. Spoon whipped cream into ricotta mixture; gently fold until just combined.
4. Spoon ricotta mixture into prepared crust; spread in an even layer. Chill, covered, until set, at least 4 hours (or up to 8 hours).
5. To serve, garnish with sweetened whipped cream, chopped pistachios, and additional mini chocolate chips and orange zest.

HIDDEN GEM

PER 1 PIECE: 515 CAL; 39G FAT (21G SAT); 10G PRO; 34G CARB (2G FIBER, 23G SUGARS); 125MG SODIUM

Old-Fashioned Peach Cream Pie

(pictured on p. 79)

HANDS-ON 20 MIN **TOTAL** 1 HR, 30 MIN
SERVES 8 **SUBMITTED BY** CAT BERNER

★★★★½ 51 REVIEWS

If fresh peaches aren't available, use 12 oz. frozen sliced peaches; thaw and drain before using as directed in Step 2.

½ (14.1-oz.) pkg. refrigerated pie dough (1 crust)
¾ cup plus ⅓ cup sugar
2 Tbsp. plus ⅓ cup flour
¼ tsp. salt
1 cup sour cream
1 egg
½ tsp. vanilla extract
2 cups sliced peeled fresh peaches (2 medium peaches) (tip, above)
1 tsp. cinnamon, plus more for garnish
¼ cup butter, softened
Vanilla or cinnamon ice cream, for serving

1. Transfer pie crust to a 9-inch pie dish, pressing dough into bottom and up sides, leaving a slight overhang. Crimp edge as desired.
2. Preheat oven to 400°F. Whisk together ¾ cup sugar, 2 Tbsp. flour, and the salt in a medium bowl. Add sour cream, egg, and vanilla; beat with an electric mixer at medium-low speed until combined. Stir in peaches. Pour mixture into pie crust.
3. Bake 12 minutes. Reduce oven temperature to 350°F. Continue baking until filling is set, about 30 minutes. Remove from oven; increase oven temperature to 400°F.
4. Whisk together remaining ⅓ cup each sugar and flour, and the cinnamon in a small bowl. Mix in butter with a fork until mixture forms coarse crumbs. Sprinkle crumb topping evenly over pie. Return pie to oven.
5. Bake until topping is golden, about 10 minutes. Let pie cool slightly before slicing, about 15 minutes. Serve with ice cream and garnish with cinnamon.

PER 1 PIECE: 364 CAL; 18G FAT (9G SAT); 4G PRO; 50G CARB (1G FIBER, 31G SUGARS); 266MG SODIUM

Atlantic Beach Pie

(pictured on p. 76)

HANDS-ON 15 MIN **TOTAL** 3 HR, 55 MIN
SERVES 8 **SUBMITTED BY** JULIA LEVY
NEW RECIPE GO ONLINE TO RATE & REVIEW

This Southern coastal staple is like a cross between a Key lime pie and a lemon meringue pie, but with a twist—a buttery, salty cracker crust.

1 sleeve saltine crackers (about 38 crackers; 4½ oz.)
6 Tbsp. unsalted butter, melted
3 Tbsp. sugar
1 egg white, lightly beaten
1 (14-oz.) can sweetened condensed milk
4 egg yolks
2 medium limes
1 large lemon
1 tsp. vanilla extract
Sweetened whipped cream and/or candied lemon slices, for garnish

1. Lightly coat a 9-inch glass or ceramic pie dish with cooking spray. Crush saltines until coarse meal texture (about 1½ cups crumbs); mixture should not be fine. Stir together crushed crackers, melted butter, sugar, and egg white in a medium bowl until combined. Transfer mixture to prepared pie dish; press evenly into bottom and up sides. Freeze for 10 minutes.
2. Preheat oven to 350°F. Bake crust until lightly browned, 15 to 20 minutes. Transfer to a wire rack; cool slightly, about 10 minutes.
3. Meanwhile, whisk together condensed milk and egg yolks until smooth. Remove 1 tsp. zest and squeeze ¼ cup juice from limes. Reserve zest for topping. Squeeze ¼ cup juice from lemon. Add lime and lemon juices and vanilla to condensed milk mixture; whisk until smooth. Pour mixture into warm crust.
4. Bake until center is just set, about 15 minutes. Transfer to a wire rack and cool 1 hour. Chill, uncovered, 2 hours before serving. (To store, chill, covered, up to 4 days or freeze, covered, up to 2 months.)
5. To serve, garnish pie with sweetened whipped cream and/or candied lemon slices. Sprinkle with reserved lime zest.

HIDDEN GEM

PER 1 PIECE: 355 CAL; 17G FAT (9G SAT); 7G PRO; 45G CARB (1G FIBER, 32G SUGARS); 255MG SODIUM

ADVERTISEMENT

ENTERTAINING WITH EASE

Hosting a backyard gathering to ring in the warm weather? Consider these three tips to execute a memorable bash with minimal lift and choose Glad to keep your festivities mess-free.

1 SIMPLIFY THE MENU

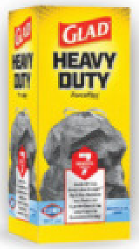
To avoid spending precious party time in the kitchen, lean into a menu that features yummy, no-cook bites you can whip up ahead of time. With so many great fruits and vegetables in season this time of year, you can get creative with recipes where fresh ingredients are the stars. Think: dips and salsas, pasta salads, and fruit skewers—foods you can plate before the party and keep in the fridge. Or, opt for a potluck and have guests bring their favorite summer appetizers.

2 CHOOSE RELIABLE PARTY TOOLS

Stock up on hosting basics that will work hard for you, like **Glad™ Heavy Duty ForceFlex Drawstring Trash Bags**. These party must-haves hold 80+ pounds of trash, are rip and tear resistant, and have advanced leak protection. Use them in bins accessible to guests to keep the party space tidy, and also when it comes time for a big cleanup sweep at the end.

3 PLAN A SEASONAL ACTIVITY

Coordinate an activity for guests to take part in at the party. This will go a long way in making your shindig one to remember. It will also provide a center focus and theme for your event which will help streamline other planning details. For warm-weather gatherings, set up a s'mores or ice cream sundae station, perfect for full-family get-togethers.



SHOP GLAD™ HEAVY DUTY FORCEFLEX DRAWSTRING TRASH BAGS, YOUR HELPING HAND FOR SPRING AND SUMMER HOSTING. LEARN MORE AT GLAD.COM.

GLAD

GET STUFFED

BEEFY SPICED BISCUIT BOMBS
p. 86

PHOTOS: KELSEY HANSEN; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: ADDELYN EVANS

POP OPEN A CAN OF BISCUITS FOR BOMBS BURSTING WITH FLAVOR. ARE THEY AN APP OR A MAIN DISH? YOU DECIDE. EITHER WAY, BETCHA CAN'T HAVE JUST ONE!

EGG AND CHEESE BREAKFAST BISCUIT BOMBS
p. 87

Wrapped up in cinnamon-glazed flaky biscuit dough, these sweet-meets-savory bombs take bacon and eggs to million dollar status.

BEEFY SPICED BISCUIT BOMBS

(pictured on p. 84)

HANDS-ON 20 MIN **TOTAL** 1 HR
SERVES 16 **SUBMITTED BY** CHLOE GEBACZ

★★★★★ 2 REVIEWS

Raid your pantry for taco seasoning and diced tomatoes with green chiles to make these cheesy and beefy bombs.

8 oz. ground beef
½ cup chopped white onion
1 Tbsp. low-sodium taco seasoning, plus more for garnish
½ (10-oz.) can (⅔ cup) diced tomatoes with green chiles (such as Ro-Tel) (tip, below)
4 oz. processed American cheese (such as Velveeta), cut into large chunks
1 (16.3-oz.) can refrigerated biscuits (such as Pillsbury Grands)
2 Tbsp. unsalted butter, melted
Taco sauce, Mexican crema, chopped fresh cilantro, and/or fresh jalapeño slices, for serving

1. Cook ground beef and onion in a large skillet over medium-high heat, stirring and breaking up lumps, until browned, 5 to 7 minutes. Stir in taco seasoning; cook and stir 1 minute more. Stir in tomatoes and reduce heat to medium-low. Cook and stir 1 minute more. Reduce heat to low. Stir in cheese until melted and combined. Remove from heat and let cool completely.
2. Preheat oven to 350°F. Line a 10x15-inch rimmed baking sheet with parchment paper.
3. Split biscuit dough portions in half horizontally to get 16 portions. Roll each into a 4-inch circle. Spoon about 2 Tbsp. filling onto center of each circle.
4. Carefully wrap edges of dough around filling to enclose, gently stretching dough and pinching closed to seal. Arrange balls seam-sides down on prepared baking sheet. Brush with melted butter and sprinkle with additional taco seasoning.
5. Bake until deep golden brown, 20 to 25 minutes. Transfer balls to a wire rack; let cool about 15 minutes. Serve with taco sauce, Mexican crema, cilantro, jalapeño, and/or additional taco seasoning.

HIDDEN GEM

PER 1 BOMB: 154 CAL; 7G FAT (3G SAT); 7G PRO; 14G CARB (0G FIBER, 3G SUGARS); 397MG SODIUM

For a less spicy option, you can substitute ⅔ cup canned diced tomatoes for the diced tomatoes with green chiles.

PIZZA BOMBS

PIZZA BOMBS

HANDS-ON 15 MIN **TOTAL** 30 MIN
SERVES 16 **SUBMITTED BY** LADONNA LANGWELL

★★★★★ 1 REVIEW

1 (16.3-oz.) can refrigerated biscuits (such as Pillsbury Grands)
¾ cup pizza sauce, plus more for serving
4 oz. mozzarella cheese, cut into 16 pieces (cut 4x4)
1 cup miniature sliced pepperoni
¼ cup butter, melted
2½ Tbsp. grated Parmesan cheese
1 tsp. Italian seasoning

1. Preheat oven to 375°F. Line a 10x15-inch rimmed baking sheet with parchment paper.
2. Split biscuit dough portions in half horizontally to get 16 portions. Roll each into a 4-inch circle. Spread each circle with about 2 tsp. pizza sauce, spreading to ¼ inch from edges. Put 1 piece mozzarella and about 1 Tbsp. pepperoni in center of each circle.
3. Carefully wrap edges of dough around filling to enclose. (If needed, roll balls with hands to ensure dough is sealed.) Arrange balls seam-sides down on prepared baking sheet. Brush balls with melted butter and sprinkle with Parmesan and Italian seasoning.
4. Bake until golden brown, 15 to 20 minutes. Let stand 5 to 10 minutes before serving. Serve with additional warmed pizza sauce for dipping.

HIDDEN GEM ***QUICK***

PER 1 BOMB: 169 CAL; 10G FAT (5G SAT); 4G PRO; 14G CARB (0G FIBER, 3G SUGARS); 448MG SODIUM

BACON-CHEESEBURGER BOMBS

HANDS-ON 15 MIN **TOTAL** 40 MIN
SERVES 16 **SUBMITTED BY** LUTZFLCAT

★★★★★ 8 REVIEWS

1 lb. 80% lean ground beef
3 slices bacon, chopped
¼ cup minced onion
¼ tsp. salt
¼ tsp. black pepper
3 Tbsp. dill pickle relish
3 Tbsp. yellow mustard
3 Tbsp. barbecue sauce
1 tsp. garlic powder
1 (16.3-oz.) can refrigerated biscuits (such as Pillsbury Grands)
4 oz. block cheddar cheese, cut into 16 pieces (cut 4x4)
2 Tbsp. milk
2 tsp. sesame seeds
Ketchup and/or dill pickle slices, for serving

1. Preheat oven to 375°F. Line a 10x15-inch rimmed baking sheet with parchment paper.
2. Heat a large skillet over medium heat. Add ground beef, bacon, onion, salt, and pepper. Cook, stirring occasionally, until beef is browned, about 6 minutes. Drain grease. Stir in dill pickle relish, mustard, barbecue sauce, and garlic powder. Remove from heat; let cool.
3. Split biscuit dough portions in half horizontally to get 16 portions. Roll each into a 4-inch circle. Spoon about 3 Tbsp. ground beef mixture in center of each circle. Put 1 cheese cube on each.
4. Carefully wrap edges of dough around filling to enclose. (If needed, roll balls with hands to ensure dough is sealed.) Arrange balls seam-sides down on prepared baking sheet. Brush tops of balls with milk. Sprinkle with sesame seeds.
5. Bake until golden brown, 15 to 20 minutes. Serve with ketchup and/or pickle slices.

HIDDEN GEM

PER 1 BOMB: 203 CAL; 12G FAT (5G SAT); 9G PRO; 15G CARB (0G FIBER, 3G SUGARS); 465MG SODIUM

EGG AND CHEESE BREAKFAST BISCUIT BOMBS

(pictured on p. 85)

HANDS-ON 25 MIN **TOTAL** 1 HR, 5 MIN
SERVES 16 **SUBMITTED BY** JULIANA HALE
NEW RECIPE GO ONLINE TO RATE & REVIEW

3 slices bacon
8 eggs, lightly beaten
⅛ tsp. salt
⅛ tsp. black pepper
¼ cup white sugar
¾ tsp. cinnamon
1 (16.3-oz.) can refrigerated flaky sweet Hawaiian biscuits or refrigerated biscuits (such as Pillsbury Grands)
4 oz. block cheddar cheese, cut into 16 pieces (cut 4x4)
1 Tbsp. butter, melted
½ cup powdered sugar

1. Cook bacon, turning occasionally, in a large skillet over medium heat until browned and crisp, 5 to 8 minutes. Drain bacon on paper towels. Crumble bacon. Pour off grease, reserving 1 Tbsp. in skillet.
2. Heat reserved bacon grease over medium-low heat. Whisk together eggs, salt, and pepper in a medium bowl. Pour egg mixture into skillet. Cook, without stirring, until mixture begins to set on bottom and around edges, about 20 seconds. Lift and fold partially cooked egg mixture so uncooked portion flows underneath. Continue cooking until egg mixture is cooked through but still glossy and moist, 2 to 3 minutes; stir in bacon. Transfer mixture to a plate to cool.
3. Preheat oven to 375°F. Line a 10x15-inch rimmed baking sheet with parchment paper.
4. Stir together white sugar and ½ tsp. cinnamon in a small bowl. Split biscuit dough portions in half horizontally to get 16 portions. Roll each into a 4-inch circle. Sprinkle cinnamon-sugar mixture over each circle. Spoon about 1½ Tbsp. egg mixture in center of each; top each with 1 cheese cube. Carefully wrap edges of dough around filling to enclose. (If needed, roll balls with hands to ensure dough is sealed.)
5. Arrange balls seam-sides down on prepared baking sheet. Brush tops of balls with melted butter. Bake until deep golden brown, 15 to 20 minutes. Transfer baking sheet to a wire rack; let cool 15 minutes before serving.
6. Meanwhile, whisk together powdered sugar, 1 to 2 tsp. water, and remaining ¼ tsp. cinnamon. Drizzle over bombs.

HIDDEN GEM

PER 1 BOMB: 202 CAL; 10G FAT (4G SAT); 7G PRO; 21G CARB (0G FIBER, 9G SUGARS); 352MG SODIUM

THE SWEET SPOT

BLACKBERRY CHEESECAKE BROWNIES

GO ALL IN ON DESSERT WITH THESE OVER-THE-TOP RECIPES FOR CAKES, BARS, BROWNIES, AND MORE. THESE TREATS WERE BUILT FOR SHARING—AND WHILE THEY'RE SO GOOD YOU'LL WANT TO KEEP 'EM ALL TO YOURSELF, WE PROMISE YOU'LL BE PAID IN COMPLIMENTS.

PHOTOS: KELSEY HANSEN; FOOD STYLING: LAUREN MCANELLY; PROP STYLING: NATALIE GHAZALI

BLACKBERRY CHEESECAKE BROWNIES

HANDS-ON 25 MIN **TOTAL** 6 HR, 40 MIN
SERVES 16 **SUBMITTED BY** KIM

★★★★★ 1 REVIEW

A brownie base is topped with a sweet and tart blackberry-swirl cheesecake layer. For easier slicing, make sure the bars are fully chilled before cutting.

For Blackberry Sauce
1½ cups frozen blackberries
¼ cup white sugar, or to taste
¼ tsp. lemon zest, or to taste
1 Tbsp. lemon juice
1 tsp. cornstarch
1 Tbsp. water
For Brownie Layer
½ cup unsalted butter, melted
1 cup packed light brown sugar
½ tsp. salt
1 egg, at room temperature
1 egg yolk, at room temperature
2 tsp. vanilla extract
½ cup unsweetened cocoa powder
½ cup flour
¼ tsp. baking soda
For Cheesecake Layer
1 (8-oz.) pkg. cream cheese, softened
⅓ cup white sugar
Pinch of salt
Pinch of nutmeg
1 egg white, at room temperature
2 tsp. lemon juice
1 tsp. vanilla extract
¾ cup whipping cream, at room temperature

Make Blackberry Sauce

1. Cook frozen blackberries, sugar, and lemon zest and juice in a small saucepan over medium-low heat, stirring often, until berries fall apart, 8 to 10 minutes. Strain through a fine-mesh sieve set over a bowl. Use back of a wooden spoon or spatula to press berry mixture through sieve, extracting as much juice as possible; discard solids. Return juice to pan; bring to a simmer over low heat.

2. Stir together cornstarch and water in a small bowl; stir into juice in pan. Cook, stirring constantly, until slightly thickened, 1 to 2 minutes. Remove from heat. Cool completely, about 20 minutes (chill to cool quickly).

Prepare Brownies

3. Preheat oven to 350°F. Line an 8-inch square pan with parchment paper, leaving 1 to 2 inches overhang on all sides.

4. Whisk together melted butter, brown sugar, and salt in a large bowl until thoroughly combined. Whisk in egg, egg yolk, and vanilla until thoroughly incorporated. Stir in cocoa powder, flour, and baking soda until just combined. Spread batter into prepared pan.

Make Cheesecake Layer

5. Beat cream cheese, white sugar, salt, and nutmeg in a medium bowl with an electric mixer at medium speed until smooth and creamy. Add egg white, lemon juice, and vanilla; mix until thoroughly incorporated. Add cream; mix until combined. Pour cheesecake layer over brownie layer and smooth into an even layer.

6. Spoon cooled blackberry sauce over cheesecake layer. Use a knife to swirl cheesecake layer and blackberry sauce to create a marbled effect, taking care not to disturb brownie layer.

7. Bake until center is puffed and almost set, 55 to 60 minutes. (Edges will bake up higher than center, and will begin to brown when brownies are done.) Let bars cool to room temperature in pan, then chill at least 4 hours (or up to overnight).

PER 1 (2X2-INCH) BROWNIE: 260 CAL; 16G FAT (9G SAT); 3G PRO; 29G CARB (2G FIBER, 23G SUGARS); 163MG SODIUM

↑

MILLIONAIRE BARS

HANDS-ON 20 MIN **TOTAL** 2 HR, 20 MIN
SERVES 36 **SUBMITTED BY** SARAH BREKKE
NEW RECIPE GO ONLINE TO RATE & REVIEW

These no-bake squares get a salty edge from roasted peanuts, but you could swap in another nut if you prefer.

6 Tbsp. whipping cream
1 Tbsp. butter
1 lb. vanilla caramels
2½ cups crisp rice cereal
1 cup chopped salted roasted peanuts
1 (11.5-oz.) pkg. milk chocolate chips (2 cups)

1. Line a 9-inch square baking pan with foil; grease well. Heat cream and butter in a medium saucepan over low heat until just steaming. Add caramels and continue cooking, stirring frequently, until melted and smooth. Stir in cereal and peanuts. Working quickly, spread mixture evenly in prepared pan.

2. Microwave chocolate chips in a medium bowl on High, stirring every 30 seconds, until smooth, 1 to 2 minutes. Spread over caramel slab. Chill until set, about 2 hours (or up to 5 days).

HIDDEN GEM

PER 1 (1½-INCH) SQUARE: 145 CAL; 8G FAT (4G SAT); 3G PRO; 17G CARB (1G FIBER, 11G SUGARS); 80MG SODIUM

MILLION DOLLAR COOKIES

HANDS-ON 20 MIN **TOTAL** 35 MIN
SERVES 60 **SUBMITTED BY** BETH

★★★★★ 8 REVIEWS

Rice cereal, oats, and coconut add snap and texture to these oh-so-sweet cookies. Take them over the top by rolling the cookie dough balls in coarse sugar in Step 3.

1	**cup butter, softened**
1	**cup vegetable oil**
1	**cup packed brown sugar**
1	**cup white sugar**
1	**egg**
1	**Tbsp. vanilla extract**
1	**tsp. cream of tartar**
1	**tsp. baking soda**
½	**tsp. salt**
3½	**cups flour**
2	**cups crisp rice cereal**
1	**cup quick-cooking oats**
1	**cup flaked coconut**
1	**cup semisweet chocolate chips**
	Coarse sugar, for topping (optional)

1. Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.

2. Mix together butter, oil, brown sugar, white sugar, egg, vanilla, cream of tartar, baking soda, and salt in a large bowl with an electric mixer until well combined, about 1 minute. Stir in flour, cereal, oats, coconut, and chocolate chips to form a dough.

3. Scoop dough using a #40 scoop (or use a 1½-Tbsp. equivalent); roll into 1½-inch balls. If using, place coarse sugar in a small bowl and roll each ball in sugar to coat. Arrange 2 inches apart on prepared cookie sheets.

4. Bake cookies until edges are golden, about 12 minutes. Cool on cookie sheets 2 minutes, then transfer cookies to a wire rack to cool completely. (Store in an airtight container up to 5 days or freeze up to 3 months.)

HIDDEN GEM

PER 1 COOKIE: 147 CAL; 9G FAT (4G SAT); 1G PRO; 17G CARB (0G FIBER, 9G SUGARS); 73MG SODIUM

MARGARITA BARS

HANDS-ON 15 MIN **TOTAL** 3 HR, 55 MIN
SERVES 16
SUBMITTED BY AMANDA HOLSTEIN

★★★★★ 4 REVIEWS

These citrus bars will make any happy hour even happier. To get the most juice from your limes, roll them firmly on the counter before cutting and squeezing.

1¾ cups finely ground graham cracker crumbs (8 oz.)
½ cup unsalted butter, melted
⅓ cup sugar
¾ tsp. salt
10 egg yolks
2 (14-oz.) cans sweetened condensed milk
4 tsp. lime zest, plus more for garnish (4 large limes)
¾ cup lime juice (4 large limes)
¼ cup tequila blanco
2 Tbsp. orange liqueur (such as Grand Marnier, triple sec, or Cointreau)

1. Preheat oven to 350°F. Line a 9-inch square baking pan with foil, leaving a 2-inch overhang on all sides. Lightly coat with cooking spray.
2. Stir together graham cracker crumbs, melted butter, sugar, and ¼ tsp. salt in a bowl until fully combined and mixture resembles wet sand. Transfer to prepared pan, pressing firmly into an even layer.
3. Bake just until golden brown and fragrant, 8 to 10 minutes. Let cool slightly, about 5 minutes.
4. Whisk together egg yolks, condensed milk, lime zest and juice, and remaining ½ tsp. salt in a large bowl until smooth. Add tequila and orange liqueur; whisk until fully combined, about 30 seconds. Pour over slightly cooled crust.
5. Bake until edges are set and center has a slight jiggle, 25 to 28 minutes. Let cool in pan on wire rack, about 1 hour. Freeze, uncovered, until set, at least 2 hours (or up to 12 hours).
6. Use foil overhang to lift bars from pan and transfer to a cutting board; cut into rectangles, trimming edges as desired. (To store, chill in an airtight container up to 5 days.)

HIDDEN GEM

PER 1 (1X4½-INCH) BAR: 339 CAL; 14G FAT (8G SAT); 7G PRO; 44G CARB (1G FIBER, 35G SUGARS); 243MG SODIUM

↑

EXTRA RICH

TOSS FRESH LIME ZEST WITH SUGAR AND SPRINKLE OVER FINISHED BARS. OR TOP BARS WITH FLAKY SEA SALT.

MILLIONAIRE'S SHORTBREAD

HANDS-ON 15 MIN **TOTAL** 2 HR, 5 MIN
SERVES 24 **SUBMITTED BY** MIIJA VELEY

★★★★⯪ 14 REVIEWS

Inspired by Twix bars, these goodies feature layers of tender shortbread, gooey caramel, and milk chocolate.

For Shortbread
1½ cups flour
½ cup cold butter, cut up
3 Tbsp. brown sugar
For Caramel
1 (14-oz.) can sweetened condensed milk
¼ cup butter
3 Tbsp. brown sugar
For Topping
6 oz. milk chocolate, chopped

Prepare Shortbread

1. Preheat oven to 350°F. Grease a 9-inch square pan.

2. Pulse flour, butter, and brown sugar in a food processor until mixture resembles fine crumbs. Continue pulsing until mixture clings together.

3. Press dough into an even layer in prepared pan, using the bottom of a measuring cup. Prick all over with a fork.

4. Bake until set and golden brown, 15 to 18 minutes. Let cool completely on a wire rack, about 30 minutes (see "Cool It," above right).

Make Caramel

5. Meanwhile, combine condensed milk, butter, and brown sugar in a medium nonstick saucepan. Cook over medium-low heat, stirring constantly, until caramel comes to a boil. (Mixture tends to scorch if it is not stirred.) Reduce heat to low; simmer, stirring occasionally, until color is light golden and mixture is pulling away from sides of pan, about 10 minutes.

6. Pour caramel over cooled crust, spreading to cover; chill until firm, about 1 hour.

Assemble Topping

7. Microwave chocolate in a small bowl on High, stirring after 30 seconds, until melted, 1 minute.

8. Spread melted chocolate over cooled caramel. Chill until chocolate hardens, about 15 minutes. Cut into bars. (To store, place bars in an airtight container between sheets of wax paper. Chill up to 1 week or freeze up to 3 months.)

HIDDEN GEM

PER 1 (1X3-INCH) BAR: 180 CAL; 9G FAT (6G SAT); 3G PRO; 22G CARB (0G FIBER, 16G SUGARS); 73MG SODIUM

COOL IT

MAKE SURE EACH LAYER IS COOLED SUFFICIENTLY SO IT DOESN'T BLEND WITH THE NEXT LAYER. WHEN YOU CUT INTO THE BARS, YOU SHOULD CLEARLY SEE THE BASE, MIDDLE, AND TOPPING.

↓

MOCHA CHIP ICEBOX CAKE

HANDS-ON 20 MIN **TOTAL** 12 HR, 20 MIN
SERVES 12 **SUBMITTED BY** CHEF JOHN

★★★★★ 8 REVIEWS

This oven-free cake takes only 20 minutes to assemble, then your refrigerator can handle it from there. If you like, replace the liqueur with cooled coffee.

2 cups whipping cream
⅓ cup sugar
3 Tbsp. coffee liqueur (such as Kahlúa)
1 Tbsp. unsweetened cocoa powder
1 tsp. instant coffee powder
1 tsp. vanilla extract
12 oz. mascarpone or cream cheese
4 (8-oz.) pkg. chocolate-chocolate chip cookies (about 45) (such as Tate's Bake Shop Double Chocolate Chip Cookies)

1. For mocha cream, beat cream, sugar, coffee liqueur, cocoa powder, coffee powder, and vanilla in a large bowl with an electric mixer at medium-high speed just until mixture thickens; stop before soft peaks form. Add mascarpone and beat just until stiff peaks form (do not overbeat). Chill until ready to use.

2. Line bottom of a 9-inch springform pan with parchment paper. Arrange 8 cookies in bottom of pan; break one more cookie into smaller pieces; use pieces to fill gaps. Spread with one-fourth of mocha cream. Repeat layering with 9 cookies, pressing them lightly into filling. Spread with another one-fourth of mocha mixture. Repeat layering with remaining ingredients, finishing with a cookie layer, for a total of 5 cookie layers and 4 filling layers. Chill, covered, at least 12 hours (or up to 24 hours).

3. To serve, run a thin knife around edge of cake to loosen from pan edges. Remove sides from pan. Cut into 12 slices.

HIDDEN GEM

PER 1 SLICE: 670 CAL; 48G FAT (28G SAT); 9G PRO; 55G CARB (3G FIBER, 41G SUGARS); 453MG SODIUM

> “This recipe was awesome! I alternated layers of chocolate chip cookies and salted caramel-chocolate chip cookies.”
>
> – YCORBIN07

TOTE, THEN TOP

TAKING SWEETS TO A PARTY? WAIT UNTIL YOU GET THERE TO ADD ANY FINAL GARNISHES.

MILLION DOLLAR CAKE

HANDS-ON 35 MIN **TOTAL** 2 HR, 30 MIN
SERVES 12 **SUBMITTED BY** GLENDA

★★★★⯪ 225 REVIEWS

This cake is all about the tropical fruit-filled frosting. Be sure the mandarin oranges are well-drained so the consistency of the frosting stays thick and luscious.

- **1 (15.25-oz.) pkg. yellow cake mix (2-layer), plus ingredients on pkg. to make cake**
- **1 (8-oz.) pkg. cream cheese, softened**
- **1½ cups powdered sugar**
- **1 (20-oz.) can crushed pineapple, undrained**
- **1 (3.5-oz.) pkg. instant vanilla pudding mix**
- **3 (8-oz.) cans mandarin oranges, drained**
- **1 (8-oz.) container frozen whipped topping, thawed**

1. Prepare and bake cake mix according to package instructions for two 8-inch round layers. Let layers cool on a wire rack. Halve layers horizontally to create 4 layers.

2. For frosting, mix cream cheese in a large bowl with an electric mixture at medium speed until softened; gradually mix in powdered sugar until combined. Add pineapple with juices and dry pudding mix; beat for 2 minutes. Stir in 2 cans drained mandarin oranges. Fold in whipped topping.

3. Arrange a cake layer on a serving platter cut-side up; spread with 1½ cups frosting. Top first layer with another layer cut-side down; spread with another 1½ cups frosting. Repeat with another layer, 1½ cups frosting, and the final layer. Spread remaining frosting on top and sides of cake. Top with remaining mandarin oranges. Chill at least 1 hour (or up to 2 days).

PER 1 SLICE: 489 CAL; 21G FAT (10G SAT); 4G PRO; 69G CARB (1G FIBER, 55G SUGARS); 338MG SODIUM

> “I used a French vanilla instant pudding mix. I also added chopped walnuts and coconut to the top and in between the middle layers. It was a huge hit.”
>
> – **COOPER**

RECIPE INDEX

THESE ICONS HIGHLIGHT KEY FEATURES TO MAKE YOUR BROWSING EASIER.

▶ **How-to Video** *on Allrecipes.com* 💎 **Hidden Gem** *A new or newer recipe with few reviews that deserves your attention* 🍏 **Healthy Pick**

⏱ **Quick** *30 minutes or less* 🥕 **Vegetarian** ⊘ **Gluten-Free** 🌿 **Vegan**

APPETIZERS

45 **Chicken Bacon Ranch Rolls** 💎
59 **Fried Pickle Dip** ▶ 💎 🥕
60 **Million Dollar Dip** ▶
60 **Million Dollar Queso Dip** ▶ 💎
61 **Pesto-Feta Layer Dip** ▶ 🥕
12 **Ultimate Cowboy Caviar** ▶ 💎 🥕 ⊘ 🌿
59 **White Chicken Chili Dip** ▶ 💎

BREAKFAST

62 **Bacon-Stuffed French Toast Sliders** 💎
52 **Candied Bacon** ▶ ⊘
52 **Cheesecake Pancakes** 💎 ⏱ 🥕
87 **Egg and Cheese Breakfast Biscuit Bombs** 💎
54 **Mini Croque Monsieur Casseroles** 💎
54 **Ooey-Gooey Cinnamon Buns** ▶ 🥕
51 **PB&J Stuffed French Toast** ▶ 💎 ⏱ 🥕
63 **Ultimate Cowboy Breakfast Sliders** ▶ 💎

DESSERT

82 **Atlantic Beach Pie** 💎 🥕
89 **Blackberry Cheesecake Brownies** 💎 🥕
78 **Buttermilk Pie** ▶
13 **Chocolate Chip Cookie Bars** 💎 🥕
74 **Chocolate-Chocolate Ice Cream Sandwiches** ▶ 💎 🥕
75 **Chocolate Stout Cake** 💎 🥕
74 **Death by Chocolate Trifle** 🥕
47 **Frozen Vanilla Custard** ▶ 🥕 ⊘
80 **Homemade Graham Cracker Crust** ⏱ 🥕
91 **Margarita Bars** 💎 🥕
48 **Marshmallow Hot Fudge Sauce** ⏱ ⊘
89 **Millionaire Bars** 💎 🥕
80 **Millionaire Pie** ▶ 🥕
92 **Millionaire's Shortbread** ▶ 💎 🥕
94 **Million Dollar Cake** 🥕
90 **Million Dollar Cookies** 💎 🥕
74 **Million Dollar Fudge** 🥕 ⊘
93 **Mocha Chip Icebox Cake** ▶ 💎 🥕
82 **No-Bake Cannoli Pie** 💎 🥕
75 **No-Bake Double Chocolate Cheesecake** 💎 🥕
78 **No-Bake Snickers Pie** ▶ 💎 🥕
82 **Old-Fashioned Peach Cream Pie**
48 **Praline Sundae Topping** ⏱ ⊘
48 **Salted Caramel Sauce** ▶ ⏱ 🥕 ⊘
48 **Supreme Strawberry Topping** ▶ ⏱ 🥕 ⊘ 🌿

DRINKS

96 **Frozen Mudslide** ▶ ⏱ 🥕
13 **Peach-Orange Iced Tea** 💎 🍏 🥕 ⊘ 🌿

MAIN DISHES

BEEF

87 **Bacon-Cheeseburger Bombs** 💎
86 **Beefy Spiced Biscuit Bombs** ▶ 💎
24 **Cheeseburger Potato Tot Casserole** 💎
27 **Chili Dog Mac** ▶
29 **Grilled Steak**
36 **Ground Beef Stroganoff** ⏱
24 **Million Dollar Spaghetti** ▶

PORK

36 **Honey-Mustard Pretzel Pork Chops** ▶ 💎 ⏱
67 **Jalapeño Popper Mac and Cheese** 💎
23 **Pepperoni Casserole**
86 **Pizza Bombs** 💎 ⏱
10 **Southern-Style Grilled Barbecue Ribs**

POULTRY

23 **Chicken Fajita Skillet Casserole** 💎
24 **Million Dollar Chicken Casserole**

SEAFOOD

36 **Fettuccine with Shrimp, Tomatoes, and Spinach Cream Sauce** 💎 ⏱
69 **Seafood Mac and Cheese** 💎
27 **Tuna Melt Casserole** 💎

VEGETARIAN

66 **Copycat Chick-fil-A Mac** 💎 🥕
40 **Five Cheese Ziti al Forno** 💎 🥕
33 **Fried Rice with Yum Yum Sauce** ⏱ 🥕
67 **Million Dollar Mac and Cheese** ▶ 💎 🥕
69 **Roasted-Garlic White Mac and Cheese** 💎 🥕
34 **Zucchini Soup with Farina** 💎 ⏱ 🥕

SAUCES & MORE

11 **Brown Sugar-Cinnamon Butter** ⏱ 🥕 ⊘
17 **Caramelized Onions** 💎 🥕 ⊘ 🌿
30 **Cowboy Butter** ▶ 💎 🥕 ⊘
17 **Jammy Onion and Bacon Topper** ▶ ⊘
30 **Marinade for Steak** ▶
17 **Quick-Pickled Jalapeño Rings** ▶ 🍏 🥕 ⊘ 🌿
17 **Special Sauce** ▶ 💎 🥕 ⊘
30 **Steak Oscar Topping** ⏱
33 **Yum Yum Sauce** ⏱ 🥕 ⊘

SIDES

10 **Creamy Coleslaw** 🥕 ⊘
11 **Jalapeño-Cheddar Cornbread** 💎 🥕
42 **Million Dollar Baked Beans** 💎
43 **Million Dollar Potato Salad**

✱ **Recipes in the magazine are put through our test kitchens to ensure you'll have success, so they may not exactly match what's on our website.**

FROZEN ASSETS

Keep your cool this summer with this icy rendition of a mudslide. For a creamier version, replace the ice with vanilla, chocolate, and/or coffee-flavor ice cream.

Frozen Mudslide

HANDS-ON 5 MIN **TOTAL** 5 MIN
SERVES 4 **SUBMITTED BY** MARGARET

★★★★½ 76 REVIEWS

If you like, replace the vodka with flavored vodka, such as vanilla or marshmallow.

- **4 cups crushed ice**
- **3 oz. vodka**
- **3 oz. coffee liqueur (such as Kahlúa)**
- **3 oz. Irish cream liqueur (such as Baileys)**
- **2 Tbsp. chocolate-flavor syrup, plus more for serving**
- **½ cup sweetened whipped cream**
- **Chocolate sprinkles and/or chocolate-covered espresso beans, for serving**

1. Blend crushed ice, vodka, coffee liqueur, Irish cream liqueur, and chocolate syrup in a blender until smooth.
2. If you like, dip rims of 4 (10- to 12-oz.) glasses into additional chocolate syrup; drizzle insides of glasses with additional chocolate syrup. Divide mudslide evenly among glasses and top with whipped cream. Serve with additional chocolate syrup and garnish with sprinkles and/or espresso beans.

QUICK

PER 8 OZ.: 244 CAL; 8G FAT (5G SAT); 1G PRO; 24G CARB (0G FIBER, 22G SUGARS); 31MG SODIUM

> *"Great recipe. It's my husband's favorite drink now. I sometimes add crushed Oreo cookies to the recipe."*
>
> – LAURIE BELLE

PHOTO: CARSON DOWNING; FOOD STYLING: HOLLY DREESMAN; PROP STYLING: BREANNA GHAZALI

Allrecipes® (ISSN: 2328-0263) *Million Dollar Recipes™*, June (Summer) 2025, Volume 12, Number 3. *Allrecipes* is published five times a year in March, June, August, October, and November by Meredith Operations Corporation, 1716 Locust Street, Des Moines, IA 50309-3023. Back-issue copies available. SUBSCRIPTION PRICES: U.S. and its possessions, 1 yr. $24; Canada, 1 yr. $36. Periodicals postage paid at Des Moines, IA, and at additional mailing offices. Your bank may provide updates to the card information we have on file. You may opt out of this service at any time. POSTMASTER: Send all UAA to CFS (see DMM 507.1.5.2); NON-POSTAL AND MILITARY FACILITIES: Send address changes to Allrecipes, P.O. BOX 37508, Boone, IA 50037-0508. Canada: Mailed under Publications Mail Sales Product Agreement No. 40069223. Canadian BN 12348 2887 RT. © Copyright 2025 Meredith Operations Corporation. All rights reserved. Printed in U.S.A. If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless corrected delivery information is received within two years.

Caramel Peanut Butter Cup Milkshake

Add 1 ¾ cups of Halo Top or alternative low-sugar Peanut Butter Cup ice cream, ¼ cup of oat milk, and 2 Tbsp. of Torani Zero Calorie Caramel Beverage Sauce to a blender. Blend until smooth and pour into a glass. Garnish with sugar free whipped cream.

Caramel Cold Brew with Salted Vanilla Cold Foam

Mix together 2 tbsp of Torani Zero Calorie Caramel Beverage Sauce and 1 cup of cold brew in a glass over ice. Whisk ½ cup of milk of choice and 1 ½ tsp. of Torani Sugar Free Salted Vanilla Syrup together to form a cold foam. Layer cold foam on top of cold brew.

Iced Caramel Apple Sparkling Cider

Mix together ¾ cup of apple cider, ¼ cup of sparkling water, 2 Tbsp. of Zero Calorie Caramel Beverage Sauce, and a dash of cinnamon and pour over ice. Garnish with a cinnamon stick and apple slice.

ZERO CALORIE
CARAMEL
FLAVORED SAUCE
Torani
BEVERAGE SAUCE
CRAFTED FOR BEVERAGES
0 CALORIES SUGAR
NET WT. 12.8 oz (363 g)

Iced Caramel Almond Matcha Latte

Prepare matcha by whisking 2 Tbsp. of matcha with hot water until blended. Add 2 Tbsp. of Torani Zero Calorie Caramel Beverage Sauce, 1 ½ tsp. of Torani Sugar Free Almond Syrup, and ½ cup of oat milk. Mix together and pour over ice.

Caramel Espresso Martini

Add 2 shots of espresso, 2 Tbsp. of Torani Zero Calorie Caramel Beverage Sauce, ¼ cup of vodka, 2 Tbsp. of coffee liqueur, and ice to a shaker. Strain into a coupe glass and garnish with coffee beans.

Caramel Hot Chocolate

Add 1 cup of milk of choice, 1 Tbsp. of unsweetened cocoa powder, and 2 Tbsps. of Torani Zero Calorie Caramel Beverage Sauce to a small saucepan and simmer over medium heat. When warm, pour into a mug and top with sugar-free whipped cream.

Mixes Well

Torani Zero Calorie Sauces are crafted to bring out the best in your drink so you can make something deliciously original without the guilt. Also available in Chocolate & French Vanilla.

America's favorite since 1925

Available in the coffee aisle of your local grocer.

Discover easy Torani recipes at www.torani.com.

Scan for Torani recipe videos

© 2025 Torani/R. Torre & Company

HIGHEST
PROTEIN NUT*
Get Crackin'
Wonderful
PISTACHIOS

GET CRACKIN' WITH PROTEIN POWER.

With all nine essential amino acids and six grams of protein in every 1oz. serving, Wonderful Pistachios is the go-to snack that packs a protein punch.

***Highest-protein nut, based on % DV. Pistachios have 12% DV.**

© 2025 Wonderful Pistachios & Almonds LLC. All Rights Reserved. WONDERFUL, GET CRACKIN', the Package Design, and accompanying logos are trademarks of Wonderful Pistachios & Almonds LLC or its affiliates. WP250307-14